Cocktail Recipes

2nd Edition

Omar Cabaleiro

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by
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Foreword

While the first edition started as part of my attempt to restore my lost knowledge, this one developed into a way for me to have a bunch of interesting/ useful recipes handy in a single place. I have modified many of the recipes, as was the case, but to a much lesser extent, in the first edition.

Google AI/ Gemini has also been of use in putting this version together; I'd say with the vast majority of recipes introduced in this edition. In fact, while discussing with it my ideas of the Fruit Creamsicle as basically 2 different templates- 1 with Fruit Liqueur and the other without, it suggested variations using spirits other than Vodka. The Spiced Gold, Velvet Sunset, Southern Charmer, and Botanical Cream were its creations- names and recipes. It also created several of the scaffa recipes, when I asked for simple, strong, and sweet recipes using several different spirits.

Introduction to 2nd Edition

Following are some suggestions for assumptions you should generally make about a few things, at least within the scope of using this book.

For drinks served in stemmed glasses, do not serve over ice.
For drinks served in non-stemmed glasses (I'll also include the hurricane glass here, even though it's usually stemmed), serve over ice. These are usually rocks, highball, or collins glasses.
If you blend the ingredients with ice, however, then don't serve over ice.

When I say "up," I mean serve it in either a coupe or a cocktail ("Martini") glass.
When I say "rocks" (aka double old fashioned), you can also use an old fashioned glass (which is smaller and less hardy), should the ingredients fit, and also if no muddling is required within the drinking glass itself.

Now, for the difference between a shot glass and a shooter glass;
when I say "shot," I mean one that perfectly accommodates a 1.5oz serving.
With "shooter" I'm referring to a larger (taller) shot glass which fits 2-to-3oz.

When I say "build," that means to pour the ingredients directly into the glass that the drink is going to be served in or, for batch recipes, the container within which it will be stored, etc.
Alternatively, with "shake" or "stir," that means to put the specified ingredients into a shaker or mixing glass, add ice, and then after shaking or stirring, strain it into the appropriate glassware.
With "double shake" I'm saying to first dry shake (shake without ice) and then immediately wet shake (add ice and shake again).

You'll notice that, at the end of many recipes, there is an ingredient or combination of ingredients. That is the garnish.
Within the context of cocktail garnishes, what is a "flag"? It's the fruit that I specifically named, combined with (pinned to, via toothpick/ etc) a cherry. I've removed the word "flag" in the recipes and just specified the fruits but, just in case I forget and use it again for a new recipe, here is the explanation.

Introduction to 1st Edition

I did not invent any of these drinks. I have, however, modified many of the recipes.
There are mainly 2 reasons for which I would've modified any of the recipes I found:

1. Upon encountering different recipes for the same drink, where neither/ none particularly stood out to me as "the one," I'd create an amalgamation, with their similarities as the core.
2. Ease of memorization; in particular, I made use of the 2-1-1 rule for sours and daisies, which I found while compiling this list.

In Q2 (early June?) 2019, and again in May of 2024, I took the New York Bartending School (66 W. 39th St) Bartending-Mixology 1-week intensive course. After that 2nd time, I worked to not only maintain the recipe knowledge I'd attained in class, but to also greatly expand on it. While looking for Bartender work over the few months after that class, I continued with this and increased my repertoire to over 100 (maybe about 120?). However, in the fall, I got into a non-Bartending work flow consisting of 6 12-hour nights per week (equal parts actual shift and round-trip commute). During those 2 months I stopped drilling, and forgot everything.

The creation of this document was part of my effort to restore that knowledge. It took me about 7.5 days to do so. During that time, and extending another day or 2, I increased the previous list of cocktails, which I could basically make on demand, by a few dozen; mostly variations of cocktails, which would be relatively easy to sort of "batch" memorize. A couple of days later I returned to add the shooters/ party shots, and also to do some overall editing (including the cover).

In 2024, I used the NYBS class manuals as my main recipe sources, prioritizing the newer one over the version I got in 2019. For recipes not contained therein, I mainly relied on the Wikipedia and Liquor sites. When even those didn't suffice, I'd look on other sites which I'd find via Google searches. Incidentally, I also found out about the Liquor website this way.

This time around though, in 2025, I didn't readily have access to my class manuals since, a couple of months earlier, while putting stuff into storage totes, I failed to keep them separate. The Liquor and Wikipedia sites were both my go-tos. I also continued using Google search for the same reason as before, and I'm certain that some of the recipes I found that way the last time, I got from the same sites this time. Additionally, Google AI and ChatGPT were also very useful. The former came in handy for quick comparisons, ratios, etc, and the latter for going deeper with trying to figure out how to proceed in situations where there was too much variation among different recipes for the same drink, or when I felt I needed help getting over a massive wall of conflicting answers/ descriptions/ etc.

Many sites other than those specifically named above were sources for the recipes in this book. Some of those recipes are: Chelada and Michelada- likely each from a different site, Ginjinha, Hot and Dirty Martini, Orange Creamsicle- each version definitely from a different site, the shooters/ party shots. I got the Sangria recipe from Mittie Helmich's book, Sangria Fun and Festive Recipes. I used the "Classic Spanish" version.

ChatGPT came in clutch for "figuring out" the Poncha and also the Thug Passion. Additionally, it helped me figure out the differences between the Tall Black Russian, the Colorado Bulldog, and the Vodka Paralyzer- especially between those last 2.

In 2024 I created a very simple HTML5 app to help me mentally drill the recipes. I utilized it intensively both times, but this time, if I forgot one and needed to look it up, I had this document handy.

Lastly, the order between glassware and ingredients is not the same for all recipes. This is on purpose, for the sake of ease-of-memorization of, for each cocktail, ingredients and amounts/ ratios, as well as of methods and order of operations. The order in which each recipe is laid out is to facilitate the construction of my mental shorthand. As I alluded to earlier, I created this document to help me with restoring (& further expanding) my cocktail recipe knowledge.

50/50 Martini
1.5oz Dry Vermouth
1.5oz Gin
stir
up
Lemon Twist

Absinthe Scaffa
build (no ice)
1.5oz Absinthe
1/2oz Simple Syrup
1 dash Peychaud's Bitters

Advocaat (batch, cooked)
-prepare a double boiler by filling a medium saucepan with 1 inch of Water, bringing it to a gentle simmer, then reducing the heat to low
-in a heatproof mixing bowl, whisk the following together vigorously (~4 minutes):
10 (Large) Egg Yolks
1.33c Granulated (or Caster) Sugar
1/2tsp Fine Salt
-slowly pour in the following, while continuously whisking:
1-1.5c Cognac/ Brandy
2tsp Vanilla Extract (or Seeds scraped from half of a Vanilla Bean)
-place mixing bowl over simmering saucepan on low heat, whisking constantly for 8-10 minutes, without letting it boil- until mixture coats back of spoon
-remove from heat
-place the bottom of the bowl in an ice water bath (optional)
-pour through fine-mesh strainer into glass bottle(s)/ jar(s) and refrigerate for at least 6 hours (ideally overnight)
rocks (no ice)
1 dollop of Whipped Cream
Cocoa Powder
-to be eaten with spoon

Advocaat (batch, raw)
-in a large mixing bowl, whisk the following until it becomes pale, fluffy, and falls from the whisk in ribbons:
10 (Pasteurized) Egg Yolks
1c Powdered (or Caster) Sugar
1tbsp Vanilla Extract
1 pinch Salt
-slowly pour in while continuing to whisk until smooth:
14oz Sweetened Condensed Milk
-slowly pour in while gently stirring:
1c (Dutch) Brandy
1/2c Vodka
-pour mixture in sterilized, sealable glass bottle(s)/ jar(s) and refrigerate at least 24 hours
rocks (no ice), to be eaten with a spoon

Advocaat (single, raw)
in a bowl, whisk until pale and well-combined:
1 Egg Yolk
3-4tsp Sugar
1 pinch of Salt
a few drops of Vanilla (or 1/2tsp Vanilla Bean Seeds)
slowly stir in:
1oz Brandy
gently fold in:
1/2oz Sweetened Condensed Milk (or Evaporated Milk) (optional)
stir
up or rocks
Nutmeg or Whipped Cream (optional)

Aged Rum Scaffa
build (no ice)
2oz Aged Rum
1/2oz Allspice Dram
1 barspoon Demerara Syrup

Agua de Valencia (batch)
build
large pitcher
1/2c Vodka
1/2c Gin
1-2tbsp Sugar (optional)
-vigorously stir to completely dissolve Sugar
2c (Valencia) Orange Juice
-mix well
-refrigerate at least 30-60 minutes
-just before serving, add the following and gently stir:
1.5c Cava
large ice-filled wine glass, or highball
Orange Slice(s)

Alabama Slammer
2oz Orange Juice
1oz Amaretto
1oz Sloe Gin
1oz Southern Comfort
shake
collins
Orange Wedge

Alabama Slammer (shooter)
1/2oz Orange Juice
1/2oz Amaretto
1/2oz Sloe Gin
1/2oz Southern Comfort
shake
2 shot

Alaska
1-2 dashes Orange Bitters
3/4oz Yellow Chartreuse
2oz Gin
stir
up
Lemon Twist

Alcopop (aka Cooler)
build
collins
1oz Spirit of choice
2oz Juice/ etc of choice
4oz Carbonated Beverage of choice
Fresh Fruit or Herbs (optional)
(1 part Spirit, 1-2 parts Fruit Flavoring, 4-5 parts Carbonation is a basic template; also, this can be made with Wine, Beer/ etc, or Liqueur instead of a Spirit/ Liquor. The defining characteristics are the sweetness, fruity or soda-like flavor, and low alcohol by volume.)

Amaretto Coffee
build
tempered glass mug
4oz Hot (Dark of Medium Roast) Coffee
1.5oz Amaretto
1-1.5oz Lightly Whipped Heavy Cream (float)
Ground Cinnamon

Amaretto Cream (batch)
-whisk all of the ingredients together, bottle, and refrigerate (can be consumed anywhere from immediately to up to 1 month):
2c Heavy Cream
14oz Sweetened Condensed Milk
1c Amaretto
1c Vodka
1tbsp Vanilla Extract
1tsp Almond Extract

Amaretto Sour
1 egg white (optional)
1/2oz Simple Syrup
1oz lemon juice
2oz Amaretto
double shake
rocks
1 dash Angostura Bitters (optional)
Orange Slice + Cherry

Americano
build
highball
1.5oz Campari
1.5oz Sweet Vermouth
Soda (to top)
Orange Twist

Anejo Tequila Scaffa
build (no ice)
2oz Anejo Tequila
1/2oz Benedictine
2 dashes Angostura Bitters

Anna Kournikova
(a White Russian with Skim Milk instead of Heavy Cream)

Aperol Negroni
(a Negroni with Aperol instead of Campari)

Aperol Spritz
build
wine glass (filled w/ ice)
3oz Prosecco
2oz Aperol
1oz Club Soda
stir
Orange Slice

Apocalypse Now
1/2oz Dry Vermouth
1oz Tequila
shake
2 shot
1/2oz* Irish Cream
(*1/4oz each)

Apple Blow Fizz
1 Egg White
1/2oz Simple Syrup (or 1tsp Powdered Sugar)
3/4oz Lemon Juice
2oz (Bonded) Applejack
reverse double shake
-hold above mixture to side
collins (no ice)
2oz Soda Water
-slowly pour mixture over Soda Water
Thin Apple Slice or light dusting of Cinnamon

Appletini
1/2oz Lemon Juice
1oz Apple Liqueur
2oz Vodka
shake
up
(Granny Smith) Apple Slice + Cherry

Arnold Palmer
build
collins
3oz (Black) Iced Tea
3oz Lemonade

Arrack Punch (batch)
into:
1qt boiling water,
mix:
1/2pt Arrack
1lb Sugar
5 or 6 Lemons
1 Nutmeg, grated

Arsenic and Old Lace
1/2oz* Creme de Violette
1/2tsp Absinthe
1oz Vermouth
2oz Gin
stir (or shake)
up
Lemon Peel
(* or 1/4oz, if it seems too overpoweringly “flowery” for your taste)

Averna Sour
1 dash Angostura Bitters (optional)
1/2oz Simple Syrup
1oz Lemon Juice
2oz Averna Amaro
shake
rocks or up

Aviation
3/4oz Lemon Juice
1/4oz Creme de Violette
1/2oz Maraschino Liqueur
2oz Gin
shake
up
Cherry

B-51
(a B-52 with Frangelico instead of Grand Marnier)

B-52 (aka Bifi or Bifty)
build
shot
1/2oz Coffee Liqueur
1/2oz Bailey's Irish Cream
1/2oz Grand Marnier
(float each successive layer over the previous one)

B-52 in the Desert (aka Mexican Tailgunner)
(a B-52 with Tequila instead of Irish Cream)

B-52 with Bombay Doors
build
shooter
1/2oz Coffee Liqueur
1/2oz Irish Cream
1/2oz Grand Marnier
1/2oz (Bombay) Gin
(float each successive layer over the previous one)

B-53
(a B-52 with Sambuca instead of Irish Cream)

B-54
(a B-52 with Amaretto instead of Grand Marnier)

B-55
(a B-52 with Absinthe instead of Grand Marnier)

B-56
build
shooter
1/2oz Coffee Liqueur
1/2oz Blue Curacao
1/2oz Irish Cream
1/2oz White Rum
(float each successive layer over the previous one)

B-57
build
shot
1/2oz Coffee Liqueur
1/2oz Peppermint Schnapps
1/2oz Triple Sec
(float each successive layer over the previous one)

B-156
build
old fashioned/ rocks
1.5oz Coffee Liqueur
1.5oz Bailey's Irish Cream
1.5oz Grand Marnier
(float each successive layer over the previous one; essentially, a 3x B-52)

Baby Turtle
1 Egg White
1/2oz Cinnamon Syrup
1/2oz Grapefruit Juice
3/4oz Lime Juice
1/2oz Campari
1.5oz Reposado Tequila
double shake
up or rocks
Grapefruit Twist or Star Anise or Cinnamon Stick

Bajan (Barbadian) Rum Punch (batch)
build
2qt pitcher
3oz Lime Juice
6oz Simple Syrup
9oz ((Barbadian) Aged/ Dark) Rum
12oz Water
collins
Nutmeg
1 dash of Angostura Bitters (optional)
(to scale up or down, the traditional ratio for the 5 ingredients is as follows: 1 sour, 2 sweet, 3 strong, 4 weak, and the 5th, spice, is added at the end, to taste)

Bajan (Barbadian) Rum Punch (single serving)
build
collins
1/2oz Lime Juice
1oz Simple Syrup
1.5oz ((Barbadian) Aged/ Dark) Rum
2oz Water
Nutmeg
1 dash of Angostura Bitters (optional)

Bamboo
1 dash Angostura Bitters
1 dash Orange Bitters
1.5oz (Fino or Manzanilla) Dry Sherry
1.5oz Dry Vermouth (floral type)
stir
up
Lemon Twist (or Olive)

Banana Peel-Infused Spirit (batch)
build
glass jar (minimal headspace)
4 Banana Peels (cleaned and cut into 1-inch pieces)
750ml Spirit of choice (~40-50% ABV)
-seal jar and steep in a dark place 3-4 days, shaking daily
-strain through mesh and then coffee filter to bottle

Banana Peel Liqueur (batch)
build
large mason jar
5-6 Ripe Banana Peels (washed and cut into 1-inch pieces)
1.5c Simple Syrup
2c (50% ABV) Rum or Vodka
-seal jar and store in a cool, dark place for 5-7 days, shaking daily
-strain through fine-mesh and then coffee filter to bottle

Bananas Foster Flip
1 Whole Egg
1 dash Black Walnut (or Cinnamon) Bitters
1/2oz Heavy Cream
3/4oz Creme de Banane
1oz ("Funky" Jamaican or Guyanese) Aged Rum
1oz (VSOP) Cognac
double shake
up
Grated Nutmeg or Cinnamon or 1 Caramelized Banana Slice/ Coin or 3-5 drops of Angostura Bitters

Banshee
1oz Heavy Cream
1oz White Creme de Cacao
1oz Creme de Banane
shake
up
heavy grating of Nutmeg

Batida
1tbsp Sugar
1/4oz Lemon Juice
1/4oz Passion Fruit Juice
1/2oz Coconut Milk
2oz Cachaca
shake
rocks
(2 parts Cachaca, 1 part any Fruit Juice or Coconut Milk)
(alternatively, if blended, serve no ice)

Bay Breeze
build
highball
1.5oz Vodka
Cranberry & Pineapple Juices (to top)

Bazooka Joe
1oz Blue Curacao
1oz Banana Liqueur
1oz Irish Cream
shake
up or 2 shooter

Beam Me Up Scotty
build
shot
1/2oz Coffee Liqueur
1/2oz Banana Liqueur
1/2oz Irish Cream
(float each successive layer over the previous one)

Bee's Knees
3/4oz Honey Syrup
3/4oz Lemon Juice
1.5oz Gin
shake
up
Lemon Twist

Bellini
build
flute
1.5oz (White) Peach Puree
Prosecco (to top)
stir gently

Bellini Royale
(a Bellini made with Champagne instead of Prosecco)

Berlin Mule
(a Moscow Mule with Jagermeister instead of Vodka)

Bicicletta
(essentially, an Americano with Dry White Wine instead of Sweet Vermouth; garnish with Orange/ Lemon Slice)

Big Bang (aka Big Bamboo)
1 dash of Bitters
1/4oz Simple Syrup
1/4oz Triple Sec
1/2oz Dark Rum
1oz Orange Juice
1oz Pineapple Juice
1oz 151-Proof Rum
shake
rocks or 3 shooter (less than full)

Big Boss
(a Godfather using 100-Proof Whiskey instead of Scotch, and also taking ~1-4 dashes of Vanilla Bitters)

Birthday Jamboree (BJ)
(a B-52 with Whipped Cream instead of Grand Marnier)

Bitter North
(a Nordic Sour with the addition of 1/2oz Aperol or Campari)

Black and Tan
build
pint
Pale Ale (to halfway)
Stout (float, to top)

Black Betty
1 Egg White
1/4oz Simple Syrup
3/4oz Lemon Juice
2oz Averna Amaro
double shake
up
Lemon Peel or Cherry
(essentially, a take on the Averna Sour, where Egg White is included)

Black Manhattan
(a Manhattan with Averna Amaro instead of Sweet Vermouth, and 1 dash each of Angostura and Orange Bitters, instead of just 2 Angostura)

Black Rose
build
shot
3/4oz Tequila Rose
3/4oz Black Vodka

Black Russian
1oz Kahlua
2oz Vodka
shake
rocks

Blackstrap Rum Scaffa
build (no ice)
2oz Blackstrap Rum
1/2oz Banana Liqueur
2 dashes Chocolate Bitters

Black Velvet
build
flute
Champagne (halfway)
Guinness (to top)

Blanco Tequila Scaffa
build (no ice)
2oz Blanco Tequila
1/2oz Agave Nectar
2 dashes Lime Bitters

Blind Russian
(a White Russian with Irish Cream instead of Cream; shake all 3 ingredients together)

Blonde Manhattan
(a Manhattan with Moonshine instead of Rye, 3 dashes of Orange Bitters instead of 2 of Angostura, and the addition of 1/2oz Orange Liqueur)

Blonde Russian
build
rocks
1oz Cream
1oz Irish Cream or Butterscotch Schnapps
1oz Vodka
gently stir (or build in opposite order and don't stir, to maintain a layered effect)
(essentially, a White Russian with Irish Cream instead of Kahlua)

Blood Orange Collins
build
collins
2oz (London Dry) Gin
1oz Blood Orange Juice
1/2oz Lemon Juice
3/4oz Simple Syrup
3-4oz Soda Water
half-wheel of Blood Orange

Blood Orange Mimosa
(a Mimosa with Blood Orange Juice instead of Orange Juice)

Bloody Bull
(a Bloody Mary with equal parts Tomato Juice, Vodka, and also Beef Broth- 2oz of each)

Bloody Caesar
(a Bloody Mary with Clamato Juice instead of Tomato Juice)

Bloody Fairy
(a Bloody Mary with Absinthe instead of Vodka)

Bloody Geisha
(a Bloody Mary with Sake instead of Vodka)

Bloody Margaret or Gary (aka Red Snapper)
(a Bloody Mary with Gin instead of Vodka)

Bloody Maria
(a Bloody Mary with Tequila instead of Vodka)

Bloody Mary
1/2oz Lemon Juice
1 pinch Black Pepper
2 dash Worcestershire Sauce
2 dash Tabasco Sauce
2tsp Horseradish
4oz Tomato Juice
2oz Vodka
gently shake, or roll
Celery Salt-rimmed collins or pint
Lime Wedge
Celery Stalk
Olives

Blowjob
build
shot
3/4oz Amaretto
float 1/2oz Irish Cream
Whipped Cream (to form peak, protruding above rim of glass)

Blue Lady
(a White Lady with Blue Curacao instead of Triple Sec)

Blue Lagoon
1.5oz Vodka
1oz Blue Curacao
shake
hurricane or highball
4oz Lemonade
Lemon Wheel + Cherry
(alternatively, it can be built directly in drinking glass and stirred)

Blushing lady
1oz Pink Grapefruit Juice
1oz Pomegranate Liqueur
2oz Vodka
shake
up (sugar-rimmed)
Lemon Twist (optional)

Bohemian Mule
(a Moscow Mule with Absinthe instead of Vodka)

Bone Dry Martini
3oz Gin
stir
up
Lemon Twist

Bosom Caresser
1 Egg Yolk
1/4oz or 2 dash Grenadine
1oz Orange Curacao
1oz Madeira Wine
1oz Cognac
double shake
up
Orange Twist or Nutmeg

Boston Sour
(a Whiskey Sour that definitely includes 1 Egg White, rather than optionally)

Botanical Cream
1oz Raspberry (or Lemon) Juice/ Puree
1oz (Heavy) Cream
1/2oz matching Fruit Liqueur
1/4oz Vanilla Liqueur
1.5oz (London Dry) Gin
shake
rocks
chosen Fruit(s)
(this is, essentially, a Fruit Creamsicle with Gin instead of Vodka)

Boulevardier (rocks)
1oz Campari
1oz Sweet Vermouth
1.25oz Bourbon or Rye
stir
rocks
Cherry or Orange Twist

Boulevardier (up)
1oz Campari
1oz Sweet Vermouth
1.25oz Bourbon or Rye
stir
up
Orange or Lemon Twist

Bourbon Banana Flip
1 Whole Egg
1/2oz Simple Syrup
3/4oz Banana Liqueur
1.5oz Bourbon
double shake
Nutmeg (or Dehydrated Banana Chips)

Bourbon Mojito aka Kentucky Mojito
(a Mojito using Bourbon instead of Rum, and Demarara Syrup instead of Simple Syrup)

Bramble
1/2oz or 2tsp Simple Syrup
1oz Lemon Juice
2oz Gin
shake
rocks
float 1/2oz Creme de Mure
Blackberry & Lemon Slice

Brandy Alexander
1oz Cream
1oz (Brown) Creme de Cacao
1oz Cognac
shake
up
Nutmeg

Brandy Flip
1 Whole Egg
1oz Simple Syrup
2oz Brandy
double shake
up
Nutmeg

Brandy Manhattan
(a Manhattan with Brandy instead of Rye)

Brandy Old Fashioned
(an Old Fashioned with Brandy instead of Whiskey)

Brandy Scaffa
build (no ice)
1 dash Angostura Bitters
3/4oz Maraschino Liqueur
1.5oz Brandy

Brandy Scaffa (1941)
build (no ice)
1oz Brandy
1oz Maraschino Liqueur
1oz Green Chartreuse
(float each successive layer on the previous)

Brandy Scaffa (Gemini)
build (no ice)
2oz Brandy
1/2oz Grand Marnier
2 dashes Peach Bitters

Brave Benbow
1oz Salted Lime Cordial*
1/4oz Campari
1oz Old Tom Gin
1oz Navy Strength Gin
shake
up
Lime Wheel
(* can be replaced by 1/2oz Lime Juice + 1/2oz Simple Syrup + either 2 dashes Saline Solution or tiny pinch of Sea Salt)

Bronx
1oz Orange Juice
1/4oz Sweet Vermouth
1/4oz Dry Vermouth
2oz Gin
shake
up

Brooklyn
1/4oz Picon or 2 dashes Angostura Bitters
1/4oz Maraschino Liqueur
1oz Dry Vermouth
2oz Rye
stir
up
Cherry

Brooklyn Godfather
1/2oz Sweet Vermouth
1/2oz Dry Vermouth
1/2oz Amaretto
2oz Bourbon or Rye
stir
up
Orange Peel or Cherry

Buck's Fizz
build
flute
4oz Sparkling Wine
2oz Orange Juice
Orange Twist or Slice
(essentially, a Mimosa with a 2:1 ratio between Sparkling Wine and Orange Juice, instead of 1:1)

Bushwacker (1975 Virgin Islands version)
2oz Whole Milk
2oz Cream of Coconut
1/2oz Triple Sec
1oz Dark Creme de Cacao
1oz Coffee Liqueur
1oz Vodka
1oz Dark Rum
1c Crushed Ice
blend
hurricane
Grated Nutmeg

Bushwacker (1977 Florida version)
2oz (1 Big Scoop) Vanilla Ice Cream
1.5oz Whole Milk
1.5oz Cream of Coconut
3/4oz Kahlua
1/2oz Dark Creme de Cacao
1/2oz White Creme de Cacao
1/2oz Aged (or Dark) Rum
3/4c Crushed Ice
blend
hurricane (Chocolate Syrup-drizzled)
1/4-1/2oz 151-Proof Rum (float)
Cherry

Butterfinger
build
shot (Chocolate Syrup & Crushed Butterfinger Candy -rimmed)
1/2oz Coffee Liqueur
1/2oz Butterscotch Schnapps
1/2oz Irish Cream
(float each successive layer over the previous one)

Butterfly Flip
1 Egg Yolk
1/4oz Simple Syrup
1/2oz Heavy Cream
3/4oz Dark Creme de Cacao
1.5oz (VSOP) Cognac
double shake
up
Grated Nutmeg or Cocoa Powder or 1 Dark Chocolate Shaving

Buttery Nipple (aka Butterball)
build
shot
1oz Butterscotch Schnapps
float 1/2oz Irish Cream

Cachaca Mojito aka Sparkling Caipirinha with Mint
(a Mojito using Cachaca instead of Rum)

Caipirinha
build
rocks
muddle 1 quartered Lime
2-4tsp Sugar
fill with ice
2oz Cachaca
gently stir

Caipirissima
(a Caipirinha with Rum instead of Cachaca)

Caipiroska
(a Caipirinha with Vodka instead of Cachaca)

Caipisake
(a Caipirinha with 3oz Sake instead of 2oz Cachaca)

Caipivinho
(a Caipirinha with 3-4oz Wine, usually Red, instead of Cachaca; 1/2-1oz Cachaca may also be added for added strength. 3-4 medium Strawberries or 1/2 a peeled Kiwi can be added, lowering the amount of Lime used from 1 to 1/2)

Calvados Appletini
1/4oz Simple Syrup
1/4oz Lemon Juice
1oz Apple Juice
1.5oz Calvados
shake
up
Green Apple Slice + Cherry

Canadian Prairie Fire
(a Prairie Fire made with Yukon Jack instead of Tequila)

Canchanchara
build
clay cup or rocks (no ice until end)
3/4oz Honey Syrup
3/4oz Lime Juice
2oz Aguardiente (or High-Proof White Rum)
stir
Ice
stir again
Lime Wedge

Candy Corn
build
shot
1/2oz Galliano
1/2oz Orange Curacao
1/2oz Cream
(float each successive layer over the previous one)

Cape Codder
(a Vodka Cranberry garnished with a Lime Wedge)

Captain Collins
(a John Collins with specifically Canadian Whiskey)

Carajillo
build
rocks (no ice)
1.5oz Hot Espresso
1oz (Spanish) Brandy*
(1:1 to 2:1 ratio between Espresso and Spirit)
(* or (Dark) Rum/ Anise Liqueur/ Licor 43)

Caramel Flip
1 Egg Yolk
1tsp Instant Coffee Granules (preferably high-quality Espresso Powder)
1/2oz Simple Syrup
1.5oz Dark Creme de Cacao
1/2oz Cognac or Aged Rum (optional)
double shake
up
1 pinch of Flaky Sea Salt or 3 Espresso/ Coffee Beans

Caribbean Prairie Fire
(a Prairie Fire made with (151-Proof) Rum instead of Tequila)

Carroll Gardens
1/4oz (Luxardo) Maraschino Liqueur
1/2oz Amaro Nardino
1/2oz Punt e Mes
2oz (Rittenhouse) Rye
stir
up
express a Lemon Twist over the surface and discard

Carrot Cake
3/4oz Irish Cream
3/4oz Coffee Liqueur
3/4oz Butterscotch Schnapps
3/4oz Cinnamon Schnapps
shake
up or 2 shooter (Cream Cheese & Crushed Walnuts -rimmed)

Cement Mixer
build
shooter
1.5oz Irish Cream
1/2oz Lime Juice

Champagne Cocktail
build
flute
1 Sugar Cube
2 dashes Angostura Bitters
1/4oz Cognac
Champagne (to top)
Lemon or Orange Twist (& Cherry, optionally)

Champagne Flip (historic)
build
rocks (no ice)
-beat together:
2tsp Powdered Sugar
1 Whole Egg
-slowly pour in while constantly stirring:
5oz Champagne
Nutmeg

Champagne Flip (modern)
1 Whole Egg
1/2oz Simple Syrup or Orgeat
1oz (Cognac) Brandy
double shake
flute
2-3oz Champagne
Grated Nutmeg

Chelada
build
Salt-rimmed pint glass or beer mug
2oz Lime Juice
12oz ((Mexican) Light) Lager

Cherry Collins
build
collins
1.5oz Vodka
1/2oz Cherry Liqueur (Heering)
3/4oz Lemon Juice
1/4oz Simple Syrup
3-4oz Soda Water
Lemon Wheel + Cherry

Chicago Fizz
1 Egg White
1/2oz Simple Syrup (or 1tsp Powdered Sugar)
1/2oz Lemon Juice
1oz Ruby Port
1oz (Jamaican or Demerara) Dark Rum
reverse double shake
-hold above mixture to side
collins (no ice)
2oz Soda Water
-slowly pour mixture over Soda Water
Grated Nutmeg

Chi Chi
4oz Pineapple Juice
1oz Cream of Coconut
2oz Vodka
shake
hurricane
Pineapple Wedge + Cherry
(essentially a Pina Colada with Vodka instead of Rum; alternatively/ traditionally, ingredients can be blended with 1c Ice, and served over no additional ice)

Chilcano
build
highball
1/2oz Lime Juice
2oz Pisco
Ginger Ale (to top)
2 drops Angostura Bitters
Lime Round

Chippy Gibby
(a Gibson garnished specifically with 1-2 British "Chip Shop"-style Pickled Onions)

Chocolate Liqueur (Cacao) (batch)
1.25c Water
-boil Water, and remove from heat before mixing in:
1/4c Unsweetened Cacao Powder
-in a separate saucepan, heat together until Sugar is completely dissolved:
1c Granulated Sugar
1c Water
-mix the Sugar Syrup and Cacao Liquid you prepared above, and allow to cool completely
-add in and stir:
2-3tbsp Sugar (optional; taste Mixture before adding Spirit)
1c Vodka (or Rum/ Brandy)
-pour into a clean jar/ bottle, and refrigerate for 2 weeks before straining through a fine sieve, and then a coffee filter after
(sealed tightly, should last ~6-9 months in a cool, dark pantry; up to 12 months refrigerated)

Chocolate Liqueur (Cocoa) (batch)
1/4c Unsweetened Cocoa Powder
1c Boiling Water
-whisk Cocoa Powder into Boiling Water until smooth
-in a separate saucepan, heat together until Sugar is completely dissolved:
1c Granulated Sugar
1c Water
-mix the Sugar Syrup and Cocoa Liquid you prepared above, and allow to cool completely
-add in and stir:
1c Vodka (or Rum/ Brandy)
-pour into a clean jar/ bottle, and refrigerate for 1 week before straining through a fine sieve
(sealed tightly, should last ~12 months in a cool, dark pantry; up to 18 months refrigerated)

Chocolate Martini
1oz Chocolate Liqueur
1oz Irish Cream Liqueur
1oz Vodka
shake
up (Cocoa Powder-rimmed &/ or Chocolate Syrup-drizzled)
Chocolate Shavings

Chocolate Negroni
2-3 dashes Chocolate Bitters
1/4oz (White) Creme de Cacao
3/4oz Campari
3/4oz Sweet Vermouth (Punt e Mes)
1oz Gin
stir
rocks
Orange Twist
Chocolate Shavings (optional)

Chpock
build
no ice (rocks)
1.5oz Pale Lager
3oz Vodka
(1 part Beer, 2 parts Vodka)

Chrysanthemum (modern version)
3/4oz Benedictine
2-3 dashes Absinthe
1.5oz Dry Vermouth
stir
up
Orange Peel

Chuchuhuasi (batch)
build
large glass jar
50-100g Dried Chuchuhuasi Bark (slightly crush and break up into smaller pieces)
1l Canazo (High-Proof Unaged Sugarcane Spirit, or Vodka)
-seal jar and store in a cool dry place for 15-30 days, shaking gently every few days
-strain through fine mesh to remove woody bits and stir in the following:
250ml Honey
shot

Citrus Peel-Infused Spirit (batch)
build
glass jar (minimal headspace)
Citrus Peels, washed and no Pith (2-3 large Oranges; Lemons/ Limes: 4-5 medium or 5-6 small)
750ml Spirit of choice
-seal jar and steep in a dark place 2-3 days for Lime/ Lemon (4-5 days for Orange), shaking daily
-strain through fine-mesh, and then coffee filter, for bottling

Citrus Peel Liqueur (batch)
build
large mason jar
Citrus Peels, washed and no Pith (2-3 large Oranges; Lemons/ Limes: 4-5 medium or 5-6 small)
1.5c Simple Syrup
2c Overproof (50%) Vodka or other Neutral Spirit
-seal and store in a cool, dark place for 5-7 days for Lemon/ Lime (9-10 days for Orange), shaking daily
-strain through fine-mesh, and then coffee filter for bottling
(refrigerated, lasts ~6 months)

Clericot (batch)
build
large pitcher
-add the following fruit, cut into small cubes; the grapes cut in half:
1 Apple
1 Peach
1c Strawberries
6-8 Grapes
-also add in the following:
350ml Mineral Water
350ml Lemon-Lime Soda (or Sangria Senorial)
750ml (Light-Bodied) Red Wine
2oz Vodka or Orange Liqueur (optional)
2tbsp Sugar (optional)
-gently stir, and refrigerate 30-60 minutes
rocks (ice to taste)
-allow some fruit into the glass

Clover Club
1 Egg White
3/4oz Lemon Juice
3/4oz Raspberry Syrup
1.5oz Gin
double shake
up
3 Raspberries

Coconut Collins (clean version)
build
collins
1.5oz Light White Rum
1/2oz Coconut Liqueur
1oz Lemon (or Lime) Juice
1/2oz Simple Syrup
3-4oz Soda Water
Lemon Wheel or Toasted Coconut Rim

Coconut Collins (creamy version)
1oz Lemon Juice
3/4oz Cream of Coconut
2oz Light White Rum
shake
collins
3oz Soda Water
Mint Sprig + Cherry

Coconut Collins (light version)
build
collins
2oz White Rum
3/4oz Lemon Juice
2oz Coconut Water
1/2oz Simple Syrup
2oz Soda Water

Coconut Mojito
(a Mojito using Cream of Coconut instead of Simple Syrup; due to the denseness of Cream of Coconut, stir vigorously before adding Club Soda)

Coctel de Algarrobina (batch- for storing)
10oz Simple Syrup
10oz Algarrobina Syrup
20oz Evaporated Milk
20oz (Quebranta) Pisco
-whisk to fully integrate
-refrigerate for up to 5-7 days
-per serving:
4oz of above mix
1 Egg Yolk
5 Ice Cubes
blend 10-15 seconds (regardless of number of servings being prepared)
rocks (no ice)
Ground Cinnamon

Coctel de Algarrobina (batch for same-day consumption)
10oz Simple Syrup
10oz Algarrobina Syrup
15 Egg Yolks
-whip until Yolks are fully emulsified into Sugar
-slowly pour in, while continuing to whisk until uniformly dark-caramel-colored:
20oz Evaporated Milk
20oz (Quebranta) Pisco
-pour into glass container and refrigerate at least 2 hours before serving
-flash blend before serving; per round: add 5 ice cubes per 4oz of liquid and blend for 10-15 seconds
rocks (no ice)
Ground Cinnamon
(once Egg Yolks are added, consume within 24 hours)

Coctel de Algarrobina (single)
1oz Algarrobina Syrup
1oz Simple Syrup
2oz Evaporated Milk
1 Egg Yolk
2 oz (Non-Aromatic) Pisco
5-6 Ice Cubes
blend
rocks (no ice)
Ground Cinnamon

Coffee Liqueur (batch)
-in a large saucepan, over medium heat, bring to a gentle boil for ~10 minutes to thicken slightly:
4c Sugar (White, or split with Brown)
4c Water*
-remove pan from heat and mix in**:
3/4c Instant Coffee Granules (or 4c strong, brewed Coffee/ Espresso*)
-allow the above Sweetened Coffee Mixture to cool complete, at room temperature (~30-40 minutes)
-stir in the remaining ingredients:
4c Vodka (or Light/ Spiced Rum)
2tbsp Vanilla Extract (or 1 Vanilla Bean, split**)
-bottle and allow the flavors to meld: 3-7 days in a cool, dark place/ 10-14 days in the refrigerator
(* if using brewed Coffee/ Espresso, omit the 4c Water and dissolve the 4c Sugar directly into the hot Coffee)
(** if using Vanilla Bean instead of Extract, add it into the Simple Syrup, right when you remove it from the heat)
(should last indefinitely refrigerated or not, with peak flavor at ~6-12 months)

Coffee Negroni
1/4oz Sweet Vermouth
3/4oz Campari
3/4oz Coffee Liqueur (Mr. Black)
1oz Gin
stir
rocks
Orange Peel or Coffee Beans

Coffee's For Closers
1 Whole Egg
1 dash Chocolate Bitters or Angostura Bitters (optional)
1/4oz Rich Demerara Syrup (optional, depending on sweetness of Coffee Liqueur)
1/4oz Benedictine
1oz Amaro Averna
1oz Coffee Liqueur (Mr. Black)
double shake
up
3 Coffee Beans or light dusting of Grated Cinnamon

Cola de Mono aka colemono (batch)
2l Milk
-heat to a boil, then reduce heat and add the following hot-water mix + spices:
5tsp Coffee
400g Sugar
1/2c Hot Water
-dissolve Coffee & Sugar in Hot Water
1/3 Grated Nutmeg
10 Cloves
2 Crushed Cinnamon Sticks
-simmer for 10 minutes, stirring constantly
-(let) cool
-strain
4tsp Vanilla Extract
250ml Aguardiente or Pisco
-bottle and refrigerate
(* alternatively, use Condensed Milk or Dulce de Leche instead of Sugar for a thicker version)

Colorado Bulldog
build*
collins
1.5oz Vodka
1.5oz Coffee Liqueur
1.5oz Cream
1.5oz Cola
(essentially, a White Russian in a collins glass, topped off with Cola; equal parts of each ingredient; built, not shaken)
(*alternatively, shake the first 3 ingredients before pouring into drinking glass, then top with Cola; if built, Cola can also go before Cream)

Cool Colada
1/2oz Pineapple Juice
1/2oz Coconut Vodka
1oz Pineapple Vodka
shake
2 shot

Coquito (batch)
15oz Cream of Coconut
14oz Sweetened Condensed Milk
13.5oz Coconut Milk
12oz Evaporated Milk
1tsp Vanilla Extract
1/2tsp Ground Cinnamon
1/4tsp Ground Nutmeg
1 pinch Salt (optional)
-blend on high until smooth
1-to-2c Puerto Rican White Rum
-slowly pour in Rum and blend again briefly
-bottle/ jar with 1 Cinnamon Stick in each
-refrigerate from 4 hours to several days
-shake before serving
small glass (no ice)
Ground Cinnamon

Coquito (single serving)
1 pinch Ground Cinnamon
1 pinch Nutmeg
1/4tsp Vanilla Extract
1oz Sweetened Condensed Milk
2oz Evaporated Milk
2oz Cream of Coconut
1.5oz White Rum
shake
rocks (no ice)
Ground Cinnamon
Cinnamon Stick

Corpse Reviver #1
3/4oz Sweet Vermouth
3/4oz Calvados
1.5oz Cognac
shake
up

Corpse Reviver #2
3/4oz Lemon Juice
3/4oz Orange Liqueur
3/4oz Lillet Blanc or Cocchi Americano
3/4oz Gin
shake
up (Absinthe-sprayed/ rinsed)
Orange Zest

Cosmopolitan
1/2oz Cranberry Juice
1/2oz Lime Juice
1/2oz Cointreau
1.5oz Citron Vodka
shake
up
Lime Wedge

Cotton Candy Martini
1/2oz Lime Juice
1oz Cranberry Juice
2oz Vanilla Vodka
shake
up (over tuft of Cotton Candy)

Cranberry Mimosa
build
flute (Lime Juice + Sugar-rimmed)
1-2oz Cranberry Juice
3-4oz Champagne/ Prosecco/ Cava
Cranberries + 1 sprig Fresh Rosemary

Cream Liqueur Template (batch)
14oz Sweetened Condensed Milk
1c Heavy Cream (or Evaporated Milk)
1-1.5c Spirit of Choice
-add up to 3 Flavor Enhancers:
1-2tbsp Chocolate (i.e. Chocolate Syrup or Cocoa Powder)
1tsp Coffee (i.e. Instant Espresso Powder/ Coffee Granules)
1-2tsp Extract(s) (i.e. Vanilla, Almond, Coconut)
1 pinch Warm Spice(s) (i.e. Cinnamon, Nutmeg, or even something like Sea Salt)
-first, dissolve any powders used in a bit of Heavy Cream or Warm Water, then add to all of the other ingredients
-blend gently until perfectly uniform, but not so much to end up whipping the Heavy Cream
-bottle with lid and refrigerate for at least 2 hours
-refrigerated, should remain drinkable for up to 2-3 weeks
-shake bottle before serving

Crema di Limoncello
Peels from 6-8 peeled (organic/ unwaxed) Lemons, making sure to not include the Pith
-place into a large jar with the Alcohol, seal tightly, and store in a cool, dark place for 7-30 days, gently shaking daily:
2.5c High-Proof Neutral Grain Alcohol (i.e. 151-Proof or 95% ABV), also add:
1 Vanilla Bean, split lengthwise (or 1tsp Vanilla Extract*)
-in a large pot, over medium heat, stir the following ingredients frequently until the Sugar is dissolved, without letting it boil excessively:
2.5c Whole Milk
1.75c Heavy Cream
3.5c Granulated Sugar
-remove from heat and let the mixture cool to room temperature
-strain the Infused Alcohol to remove the Lemon Peels, and slowly pour into Dairy + Sugar mixture, stirring well to combine
-bottle or jar (sterilized) the finished Liqueur, and store in refrigerator or freezer for at least 15-20 days to allow to mellow and mature
(with 151-Proof Alcohol, it should hold for up to 2 months in the fridge, 4-5 months in the freezer, but may get icy/ slushy in the freezer; with 95% ABV Alcohol, it should hold for 3 months in the fridge, and 6+ months in the freezer)
(clear signs of spoilage:
-permanent curdling or thick oil separation that won't reintegrate when shaken
-a sour/ acidic/ rancid smell
-any distinct darkening/ yellowing/ browning of Cream base)
(*if using Vanilla Extract instead of the Vanilla Bean, only add it in once all other ingredients are being combined, just prior to refrigeration)

Cubanita
(a Bloody Mary with (White) Rum instead of Vodka)

Cuban Manhattan
(a Perfect Manhattan with Dark Rum instead of Rye)

Cynar and Soda
build
highball
2oz Cynar
4oz Club Soda

Cynar and Grapefruit Soda
(a Cynar and Soda with Grapefruit Soda instead of Club Soda)

Cynar Flip
1 Whole Egg
2 dashes Angostura Bitters
1/2oz Simple (of Maple) Syrup
1/2oz Bourbon or Bonded Apple Brandy
1.5oz Cynar
double shake
up
Grated Nutmeg
pinch of Sea Salt

Daiquiri
3/4oz Simple Syrup or 2 bar spoons Sugar
3/4oz Lime Juice
1.5oz (White) Rum
shake
up
Lime Twist

Danish Martini
1 dash Orange Bitters (optional)
1/2oz Dry Vermouth
2.5oz Akvavit
stir
up

Dark 'n' Stormy
build
highball
2oz Black Rum
Ginger Beer (to top)
Lime Wedge
(alternatively, pour in Dark Rum after Ginger Beer, for "storm clouds" appearance)

Death Flip
1 Whole Egg
1/2oz Jagermeister
1/2oz Yellow Chartreuse
1oz (100% Agave) Blanco Tequila
double shake
up
Grated Nutmeg

Death in the Afternoon (aka Hemingway Champagne)
build
flute
1.5oz Absinthe
Champagne (to top)

Death Star
build
collins
1oz Simple Syrup
1oz Citrus (Lemon/ Lime Juice)
1oz Triple Sec
1oz Vodka
1oz Tennessee Whiskey
1oz Jagermeister
2oz Cola

Diamond Fizz
(a Gin Fizz with Champagne instead of soda water, and can be served in flute/ wine glass)

Dirty Licorice Ball
build
shot
1/2oz Coffee Liqueur
1/2oz Sambuca
1/2oz Irish Cream
(float each successive layer over the previous one)

Dirty Martini
1/2oz Olive Brine
1/2oz Dry Vermouth
2oz Gin
shake
up
Olives

Dirty Russian
1oz Ganache
1oz Kahlua
1oz Vodka
shake
rocks
(alternatively, this is a White Russian with Chocolate Milk instead of Heavy Cream)

Dirty Shirley
build
highball
1.5oz Vodka
Ginger Ale or Lemon Soda (to top)
1/2oz Grenadine
Cherry
(an alcoholic Shirley Temple)

Dominicana
1.5oz Coffee Liqueur (Mr. Black)
1.5oz Aged Dominican Rum
stir
up
float 1oz Whipped Heavy Cream
(essentially, this is a White Cuban with Aged Rum instead of White Rum, served up instead of on the rocks)

Dry Manhattan
(a Manhattan with Dry Vermouth instead of Sweet Vermouth, and Lemon Twist instead of Cherry)

Dry Martini
1/2oz Dry Vermouth
2.5oz Gin
stir
up
Lemon Twist

Dutch Collins
build
collins
2oz Genever
1oz Lemon Juice
3/4oz Simple Syrup
3-4oz Soda Water
Lemon Wheel + Cherry
(for a more concentrated and less fizzy version, reduce non-spirit ingredients to: 3/4oz Lemon Juice, 1/2oz Rich Simple Syrup, 2oz Soda Water; around the mid-1800s, this is what was originally known as the “John Collins”)

Eggnog (batch, cooked)
in medium bowl, whisk together until light and creamy:
6 Egg Yolks
1/2c Sugar
in saucepan over medium-high heat, stir often to bare simmer:
2c Milk
1c Heavy Cream
1 pinch of Salt
1/2tsp Nutmeg
temper eggs by adding milk 1 big spoonful at a time, when most of hot milk has been added to eggs, pour mixture back into saucepan
whisk constantly for ~1 minute until just slightly thickened (or 160 degrees F)
remove from heat, and stir in:
1/4tsp Vanilla Extract
1-2c Brandy (or Bourbon, or Rum)
chill before serving
Cinnamon or Nutmeg (and/ or Whipped Cream)

Eggnog (batch, raw)
separate 6 Eggs
seal 6 Egg Whites in airtight container and refrigerate for up to 1 day
whisk to smooth and creamy:
6 Egg Yolks
1c Sugar
whisk in:
1c Heavy Cream
2c Whole Milk
1/2-1.5c Bourbon and/ or Rum and/ or Cognac
cover and refrigerate for at least 1 hour
just prior to serving, whisk Egg Whites on high to form stiff peaks (~2 minutes)
combine with eggnog base and gently whisk together
transfer to punch bowl for serving
Nutmeg

Eggnog (batch, raw- quick)
4 Eggs
blend on medium for 30 seconds, then add in:
3/4c Sugar
blend 20 seconds, then add in:
1/4tsp Cinnamon
1/2tsp Nutmeg
1c Heavy Cream
1.5c Whole Milk
blend to combine (10-15 seconds)
stir in:
4-8oz Brandy and/ or Rum and/ or Bourbon
refrigerate in airtight container for at least 1 day
serve chilled
Nutmeg & Cinnamon

Eggnog (single serving, cooked)
1/2c Milk
1/2c Heavy Cream
in a small saucepan, gently heat Milk and Heavy Cream until steaming, not boiling
1 Egg Yolk
2tbsp Sugar
1/4tsp Grated Nutmeg
1/4tsp Vanilla Extract
in a bowl, whisk together Egg Yolk + Sugar + Nutmeg + Vanilla until smooth
to temper the eggs, slowly whisk in 1tbsp of the hot milk mixture to the yolk mix, then gradually incorporate half of it to equalize temperature
return the tempered mix to the saucepan with the remaining milk mixture
heat slowly, stirring constantly, until mixture (reaches 160 degrees F, or) thickens slightly and coats back of the spoon- do not boil
remove from heat
stir in 1.5oz Cognac*
chill (optional)
Nutmeg
rocks (Ice optional)
(*or any type of Brandy, or (Dark/ Spiced) Rum, or Bourbon/ Rye (or any other preferred Whiskey))

Eggnog (single serving, raw)
1 Whole Egg
1oz Simple Syrup
1 dash of Vanilla Extract
1dash of Ground Nutmeg
2oz Cream
2oz Cognac*
double shake
rocks (Ice optional)
(*or any type of Brandy, or (Dark/ Spiced) Rum, or Bourbon/ Rye (or any other preferred Whiskey))

Espanhola (batch)
2c Red Wine (Vinho Tinto Suave)
1c Pineapple Chunks
1c Sweetened Condensed Milk
2c Ice
blend
rocks (no ice)

Espanhola de Morango
build
rocks (no ice yet)
3 Medium Strawberries, chopped
-muddle
1.5oz Sweetened Condensed Milk
-stir
3oz Crushed Ice (or to top)
3oz Red Wine (Vinho Tinto Suave)
-gently stir
(essentially, an Espanhola with Strawberries instead of Pineapple; this can also be blended for a more uniform appearance, instead of the swirled look that the above recipe creates)

Espanhola (single)
(maintain the same batch ratios: 2 parts each of Red Wine and Ice, 1 part each of Pineapple Chunks and Sweetened Condensed Milk; adjust total volume for glass used, serving over no additional ice)

Espresso Martini
1/4oz Simple Syrup
1oz Espresso
3/4oz Kahlua
2oz Vodka
shake
up
3 roasted Coffee Beans

Espresso Negroni
1/4oz Simple Syrup
1/2oz Espresso
3/4oz Campari
3/4oz Sweet Vermouth
1oz Gin
stir
rocks
Orange Peel or 3 Coffee Beans

Eucalyptus Martini
1 Egg White
3/4oz Eucalyptus Simple Syrup
3/4oz Lemon Juice
2oz London Dry Gin
double shake
up
1 Eucalyptus Leaf
light mist of Eucalyptus Spray or Lemon Twist expressed and discarded (either optional)

Extra Dirty Martini
3/4oz Olive Brine
3/4oz Dry Vermouth
1.5oz Gin
shake
up
Olives

Extra Dry Martini
1/4oz Dry Vermouth
2.75oz Gin
stir
up
Olive or Lemon Twist

Fanciulli (modern version)
1/4oz Fernet-Branca
3/4oz Sweet Vermouth
2oz Rye (or Bourbon)
stir
up
Lemon Twist

Fernet con Coca (aka Fernandito)
build
highball
1-to-2oz Fernet-Branca
Cola (to top)
(generally a 1:3, or 1:1 ratio, between Fernet and Cola; an additional 1/2oz of Fernet can be poured on top, for a minty aroma; alternatively, the much stronger “90210” version takes 9 parts Fernet to 1 part Cola)

Final Word
(a Last Word with Rye instead of Gin, and Lemon Juice instead of Lime Juice)

Fino Flip
1 Egg Yolk
1-2 dashes Angostura Bitters
1/2oz Simple (or Agave) Syrup
2oz Fino Sherry
double shake
up (small wine glass)
Grated Nutmeg
small pinch Sea Salt

Fizz Royale
(a Silver Fizz with Champagne instead of Club Soda, and served up)

Fortified Horchata Template
(a Rum Horchata with Spirit of choice instead of specifically White Rum)

Fourth of July (aka Patriot)
build
shot
1/2oz Grenadine
1/2oz Blue Curacao
1/2oz Vodka
(float each successive layer over the previous one)

French 75
1/2oz Simple Syrup
1/2oz Lemon Juice
1oz Gin
shake
flute
Champagne (to top)
Lemon Twist

French 95
(a French 75 with Bourbon instead of Gin)

French 125
(a French 75 with Cognac instead of Gin)

French American Scaffa
build (no ice)
1/2oz Yellow Chartreuse
1.5oz Bonal
1oz Rye

French Connection
build
rocks
1.5oz Amaretto
1.5oz Cognac
gently stir

French Martini
1.5oz Pineapple Juice
1/2oz (Black) Raspberry Liqueur (Chambord)
2oz Vodka
shake
up
Raspberry(ies) or Lemon Twist

French Mule
(a Moscow Mule with Cognac instead of Vodka)

French Quarter Manhattan
2 dashes Chocolate Bitters
1/2-1oz Pecan or Praline Liqueur
2oz Bourbon
stir
up
Cherry
Toasted Pecan (optional)

Fruit Cream Liqueur (batch, cooked)
1-2c Fresh/Frozen Fruit- washed, hulled/ pitted, and chopped (other than Citrus or other high-acidity Fruits, such as Kiwi or Pineapple)
1/4c Sugar or 1/2c Simple Syrup
-gently heat Fruit and Sweetener for 5 minutes to soften (add a splash of Water if using Sugar instead of Simple Syrup)
-allow to fully cool, then puree
-strain (optional)
-combine with remaining ingredients and blend:
1c Heavy Cream
1-1.5c Vodka (or Brandy or Rum)
1tsp Vanilla Extract
(refrigerated, should last 2-3 weeks)

Fruit Cream Liqueur (batch, raw)
combine all ingredients in a blender:
1-2c Fresh/Frozen Fruit- washed, hulled/ pitted, and chopped (other than Citrus or other high-acidity Fruits, such as Kiwi or Pineapple)
1tsp Vanilla Extract
1/4c Sugar or 1/2c Simple Syrup (omit this ingredient if using Sweetened Condensed Milk as Dairy component)
1c Heavy Cream or Sweetened Condensed Milk
1-1.5c Vodka (or Brandy or Rum)
-blend on low speed until fully combined and smooth
-strain for bottling, if removing any tiny seeds or pulp is desired
(refrigerated, should last 5-7 days)

Fruit Creamsicle (fruit liqueur + juice)
1oz Fruit Juice/ Puree
1oz (Heavy) Cream
1/2oz Fruit Liqueur
1/4oz Vanilla Liqueur
1.5oz Vodka
shake
rocks
chosen Fruit(s)
(this version may be better when using fruit juice that could get overpowered by the other ingredients, and to add some color back in)

Fruit Creamsicle (no fruit liqueur)
1/2oz Simple Syrup
1oz Fruit Juice and/ or Puree
1oz Heavy Cream
1/2oz Vanilla Liqueur
1.5oz Vodka
shake
chosen Fruit(s)
(this version may be better when using puree instead of juice, and/ or when you don't have fruit liqueur handy)

Fruit-Infused Spirit (batch)
build
mason jar
1c Fruit, cleaned and chopped (not Citrus)
2c Spirit of choice
-having left ~1/2 inch of space at the top, seal tightly
-store in a cool, dark place for 5-7 days (3-5 days for delicate berries, but up to 2 weeks for harder fruits), shaking daily
-strain for bottling
(2:1 ratio of Spirit-to-Fruit)

Fruit Liqueur (batch)
build
1q mason jar
1c Fruit (not Citrus), cleaned and chopped
1c (Granulated White) Sugar
-muddle gently and allow the mix to sit at room temperature for 24 hours
1c (80-100 Proof) Spirit
-seal tightly and shake vigorously until Sugar fully dissolves
-store in a cool, dark place for 2-3 weeks, shaking every 2-3 days
-filter through fine sieve, and then coffee filter, for bottling
-let it rest for 1 week before tasting
(equal parts Fruit, Sugar, and Spirit)
(refrigerated, should last 6-12 months)

Fruit Mojito (juice version)
build
collins
8 Mint Leaves
1/2-3/4oz Simple Syrup
3/4oz Lime Juice
lightly muddle ("bruise", don't shred)
2oz White Rum
1oz Fruit Juice
Ice (to top)
gently stir
Lime Slice + Mint Sprig

Fruit Mojito (puree version)
build
collins
8 Mint Leaves
1/4-1/2oz Simple Syrup
3/4oz Lime Juice
lightly muddle (“bruise”, don’t shred)
2oz White Rum
1oz Fruit Puree
Ice (to top)
gently stir
Lime Slice + Mint Sprig

Fruit Tingle
(essentially, a Blue Lagoon with a dash of either Raspberry Cordial or Grenadine added)

Fumigator Flip
1 Egg Yolk (or Whole Egg)
1/4oz Simple Syrup
1/2oz (Brandy-Based) Cherry Liqueur
1/2oz Blended Scotch
1.5oz Peated Islay Scotch
double shake
rocks (no ice)/ wine glass
Grated Nutmeg (or a Cherry)

Fuzzy Jager Cranberry
2oz Cranberry Juice
1oz Peach Schnapps
1oz Jagermeister
shake
no ice (rocks)

Fuzzy Navel
build
highball
3oz Orange Juice
3oz Peach Schnapps
Orange Wedge

Garden Sour
(a Nordic Sour with 2-3 small tender Sprigs of Dill or 3-4 ~1/4-inch-thick Cucumber Slices gently muddled, but not shredded, before adding other ingredients and shaking)

Gibson
(a Martini garnished with Cocktail Onion(s))

Gimlet
3/4oz Simple Syrup
3/4oz Lime Juice
1.5oz Gin
shake
up (or rocks)
Lime Wedge/ Wheel

Gin Buck
(a Gin Rickey with Ginger Ale instead of Club Soda)

Gin Fizz
1oz Simple Syrup
1oz Lemon Juice
2oz Gin
shake
no ice (highball)
Soda (to top)

Gin Fizz Tropical
1 Egg White
1/2oz Simple Syrup (or 1tsp Superfine Sugar)
3/4oz Lime Juice
2 dashes Orange Flower Water
1tsp Maraschino Liqueur
2oz London Dry Gin
reverse double shake
-hold above mixture to the side
collins (no ice)
2oz Soda Water
-slowly pour mixture over Soda Water
Mint Sprig + Cherry

Gin-Gin/ London/ Munich Mule (aka Foghorn)
(a Moscow Mule with Gin instead of Vodka)

Ginjinha (batch)
build
sterile glass or jar
1kg Cherries (washed, dried, stems removed)
1/2kg White Sugar
1tsp Cinnamon Powder
1/2tsp Nutmeg Powder
4 Cloves
cover tightly & shake to coat everything with sugar
fully loosen the lid but keep jar covered
place jar in sun for 10 days (can bring indoors at night)
1c Grappa or Aguardiente or Vodka
1/2c Red Wine
replace lid by stretching a balloon over the opening of jar and poking a few tiny holes in it*
store in cool dry place for 14-21 days
filter to bottle
reserve some cherries to add into bottles
(*alternatively, cover the opening of the jar with plastic cling film (or plastic bag) fastened by a rubber band and poke several tiny holes in it)

Gin Mojito
(a Mojito with Gin instead of Rum; optionally, also Ginger Beer instead of Club Soda, but don't add Simple Syrup if using Ginger Beer)

Gin Rickey
build
collins
2oz London Dry Gin
1/2 Lime (squeezed and dropped in)
3-4oz Club Soda (to top)
gently stir
(essentially, a Joe Ricky with Gin instead of Bourbon or Rye, and served in a collins instead of highball)

Gin Scaffa
build (no ice)
2oz Gin
3/4oz Elderflower Liqueur
2 dashes Orange Bitters

Gin Sour
1 Egg White (optional)
1oz Simple Syrup
1oz Lemon Juice
2oz Gin
double shake
up or rocks
Cherry (optional)

Godchild
(a French Connection with any Brandy other than Cognac)

Goddaughter
1/2oz Cream
1/2oz Amaretto
1oz Vodka
shake
rocks

Godfather
build or stir
rocks
3/4oz Amaretto
1.5-2oz Scotch
(2:1 Scotch-to-Amaretto ratio)

Godmother
(a Godfather with Vodka instead of Scotch)

Godson
1/2oz Cream
1/2oz Amaretto
1oz Scotch
shake
rocks

Golden Dream
1/2oz Cream
1oz Orange Juice
1oz Orange Liqueur
1oz Galliano
shake
up

Golden Fizz
(a Gin Fizz with the addition of 1 Egg Yolk, double shake)

Golden Slipper (modern version)
1 Egg Yolk
1oz Danziger Goldwasser
1oz Yellow Chartreuse
double shake
up
(traditionally, it's built: Yellow Chartreuse, then the Egg Yolk is carefully slid in and allowed to sink to the bottom of the glass, and Danziger Goldwasser, with each successive layer floated on the previous one- no shaking)

Gold Rush
3/4oz Honey Syrup
3/4oz Lemon Juice
2oz Bourbon
shake
rocks
Lemon Twist

Grand Brulot Coffee Spritz
build
large wine glass filled with Ice
1oz Aperol
1oz Grand Brulot Cafe Liqueur
3oz Sparkling Wine (Dry Prosecco or Brut Champagne)
Orange Wheel

Grand Mimosa
build
flute
1oz Grand Marnier
2oz Orange Juice
3oz Champagne

Grappamiel
-in a small saucepan over low heat, stir continuously to integrate, but do not let boil:
1c Water
1c Raw Honey
-after Honey Syrup has cooled, add:
Juice from 3-4 Lemons
-in glass container(s), pour the following, along with the Honey-Lemon mixture on top of it:
1l (White) Grappa
-seal and shake vigorously to mix
-store in a cool, dark place for 3-5 days before drinking, to allow flavors to fully meld (optional)
rocks or shot

Grappa Scaffa
build (no ice)
2oz Grappa
1/2oz Benedictine
2 dashes Chocolate Bitters

Grasshopper
1oz Cream
1oz (White) Creme de Cacao
1oz (Green) Creme de Menthe
shake
up or 2 shooter

Green Lady
1 Egg White
1/2oz Simple Syrup
3/4oz Lemon Juice
3/4oz Green Chartreuse
1.5oz Gin
double shake
up
Lemon Twist

Greenpoint
1 dash Angostura Bitters
1 dash Orange Bitters
1/2oz Sweet Vermouth
1/2oz Yellow Chartreuse
2oz Rye
stir
up
Lemon Twist

Gripe's Egg
1 Whole Egg
1 barspoon Simple Syrup (optional)
1/2oz Giffard Banane du Bresil
1/2oz Oloroso Sherry
3/4oz Bourbon
3/4oz Plantation OFTD Rum
double shake
rocks (no ice) or up
Grated Nutmeg and/ or Cinnamon

Guava Mimosa
build
flute
2oz Guava Nectar
4oz Champagne

Hairy Navel
build
collins
1.5oz Vodka
1oz Peach Schnapps
Orange Juice (to top)
Orange Slice + Cherry

Hard Seltzer (aka Adult/ Mature/ Spiked Seltzer, or Hard Sparkling Alcohol Water)
build
collins (no ice)
1/2oz Fruit Juice/ Puree (other than Citrus)
1/4oz Citrus Juice
1.5oz Vodka
10oz Seltzer/ Sparkling Water (cold)
Ice optional
Fruit(s) and/ or Herbs (optional)

Harvey Wallbanger
build
highball
1.5oz Vodka
Orange Juice (to top)
1/2oz Galliano (float)
Orange Slice + Cherry

Hazelnut Cream Liqueur (batch)
(essentially, an Amaretto Cream with Hazelnut Liqueur, such as Frangelico, instead of Amaretto)

Hemingway Daiquiri or Special (aka Papa Doble)
1oz Grapefruit Juice
1/2oz Lime Juice
1/2oz Maraschino
2oz (White) Rum
shake
up
Lime Wheel

Hemingway in Europe
1 dash Angostura Bitters (optional)
3/4oz Lime Juice
1/2oz Grapefruit Syrup
2oz Batavia Arrack
shake
up
Grapefruit Twist or Dehydrated Lime Wheel

Honey Syrup (batch)
build
jar or bowl
1c Honey
1c Warm Filtered Water
-stir of shake vigorously until Honey is fully dissolved in Water
-allow to cool, then refrigerate, sealed
(refrigerate; lasts ~2-3 weeks)

Horsefeather
build
highball
2oz Rye
1/2oz Lemon Juice
4-5 dashes Angostura Bitters
Ginger Beer (to top)
Lemon Wedge or Wheel
(alternatively, the Angostura Bitters can be added after the Ginger Beer)

Horse's Neck with a Kick (popularly called simply "Horse's Neck")
build
highball
2oz Bourbon (or Brandy)
2 dashes Angostura Bitters (optional)
Ginger Ale (to top)
Lemon Twist

Hot and Dirty Martini
1/2oz Olive Brine
2.5oz Vodka (or Gin)
shake
up
Olive(s) + 2-4 dashes Hot Sauce

Hot Buttered Rum
-prepare Spiced Batter:
1tbsp Butter (unsalted, softened)
2/3c to 1c Brown Sugar (packed)
1tsp Ground Cinnamon
1/2tsp Ground Nutmeg
1/4tsp Ground Cloves or Allspice
1tsp Vanilla Extract
1/4tsp Salt
-beat together until smooth and fluffy. refrigerate up to 2 weeks or freeze for months
build
heatproof mug
2 heaping tbsp Spiced Batter
2oz Dark Rum (Aged or Spiced)
6oz Hot Water (not actively boiling)
-stir to melt batter, until drink is frothy
1 dollop Whipped Cream
Freshly Grated Nutmeg or a Cinnamon Stick

Hot Toddy
build
mug
3/4c Boiling Water
1/2oz Lemon Juice
2tsp Honey or Sugar
2oz Whiskey
stir
Lemon Round (+ Cinnamon Stick)

Hurricane
1/2oz Simple Syrup
1/2oz Passion Fruit Puree
1oz Lemon Juice
1/4oz Grenadine
3/4oz Over-Proof Rum
1.5oz Light Rum
1.5oz Dark Rum
shake
hurricane with ice
Orange Slice + Cherry

Illegal
1 Egg White (optional)
1/2oz Simple Syrup
3/4oz Lime Juice
1 barspoon of Maraschino Liqueur
1/2oz Falernum
1/2oz Jamaican Overproof White Rum
1oz Mezcal
shake
up (or rocks)

Improved Whiskey Cocktail
1tsp Simple Syrup
2 dashes Angostura Bitters
1 dash Absinthe
1/4oz Maraschino
2oz Rye (or Bourbon)
stir
rocks
Lemon Peel

Incredible Hulk (aka Green-Eyed Monster/ Shrock/ Hip and Hen)
build or stir
rocks
2oz Hpnotiq
2oz Hennessy

Irish Buck
(essentially, a Whiskey Ginger with the addition of 1/2oz Lime Juice; also it can be topped with either Ginger Ale or Ginger Beer, and garnished with a Lime Wheel)

Irish Coffee
build
mug/ pre-heated glass
1.5oz Irish Whiskey
1tsp Sugar
4oz Hot Coffee
stir
float 1.5oz Whipped Cream

Irish Cream (batch)
1c Heavy Cream
14oz Sweetened Condensed Milk
1.67c Irish Whiskey
2tbsp Chocolate Syrup
1tsp Instant Coffee Granules
1tsp Vanilla Extract
1/4-1/2tsp Almond Extract
pinch of Salt (optional)
-optionally, Coffee Granules can be dissolved in 1tsp Warm Water to help prevent lumps, prior to blending with all other ingredients
-blend all ingredients, except Whiskey, together on low for ~30 seconds to fully incorporate
-with the blender running on low, slowly pour in the Whiskey
-pour into sterile, airtight bottles/ jars, and refrigerate for at least 2 hours before serving
-shake before serving
-should hold, refrigerated, for up to 2 months

Irish Flag
build
shot
1/2oz (Green) Creme de Menthe
1/2oz Irish Cream
1/2oz Grand Marnier
(float each successive layer over the previous one)

Irish Frog
build
shot
3/4oz Midori
float 3/4oz Irish Cream

Irish Mule
(a Moscow Mule with Irish Whiskey instead of Vodka)

Islay Scotch Scaffa
build (no ice)
2oz Islay Scotch
1/2oz Rich Honey Syrup
2 dashes Peychaud's Bitters

Italian Coffee
build
tempered glass mug
3oz Dark Roast Coffee
1oz Galliano
1-1.5oz Lightly Whipped Heavy Cream (float)
Grated Nutmeg

Italian Coffee (multi-liqueur version)
build
tempered glass mug
4oz Hot Coffee
1oz Amaretto
1/2oz Frangelico
1-1.5oz Lightly Whipped Heavy Cream (float)
Cocoa Powder

Italicus Cup
build
highball or wine glass filled with ice
2oz Italicus
4oz Grapefruit Soda (or mix of Grapefruit Juice and Soda Water)
pinch of Salt
Grapefruit Wedge + Mint Sprig

Italicus Spritz
build
large wine glass filled with ice
2oz Italicus Rosolio di Bergamotto
4oz Prosecco
3 Green Olives
(1 part Italicus, 2 parts Prosecco)

Jack Collins
build
collins
2oz Calvados (or Bonded Applejack)
3/4oz Lemon Juice
1/2oz Maple Syrup (or Rich Simple Syrup)
3-4oz Soda Water
Apple Slice
Cinnamon Stick (optional)
(essentially, a Tom Collins with Calvados instead of Gin)

Jack Rose
1/4oz Grenadine
1/2oz Lemon Juice
2oz Applejack (or Apple Brandy)
shake
up
Lemon Twist

Jamaican Mule
(a Moscow Mule with Spiced Rum instead of Vodka)

Japanese Highball
build
highball
2oz Japanese Whiskey
Club Soda (to top)
Lemon Twist
(1:4 or 1:3 Whiskey-to-Soda ratio)

Jelly Bean
build
shot
1/2oz Blackberry Brandy (or Grenadine)
1/2oz Anisette (or Sambuca) Liqueur
1/2oz Southern Comfort
(float each successive layer over the previous one)

Jock (or Sandy) Collins
(essentially, a Pierre Collins with (Blended) Scotch instead of Brandy)

Joe Rickey
build
highball
2oz Bourbon (or Rye)
1/2 Lime (squeezed and dropped in)
Club Soda (to top)

John Collins
(a Vodka Collins with Whiskey (Bourbon) instead of Vodka)

John Daly
build
highball
1.5oz Vodka
Iced Tea & Lemonade (to top)
(essentially, alcoholic version of the Arnold Palmer)

Jolly Rancher
build
highball
1.5oz Green Apple Vodka
1/2oz Peach Schnapps
4oz Cranberry Juice

Juan Collins
(a Vodka Collins with Tequila instead of Vodka, Lime Juice instead of Lemon Juice, and 1tsp Sugar instead of Simple Syrup)

Jungle Bird
1/2oz Demerara Syrup (or Simple Syrup)
1/2oz Lime Juice
1.5oz Pineapple Juice
3/4oz Campari
1.5oz (Blackstrap) Dark Rum
shake
rocks
Pineapple Wedge

Jungle Juice (batch)
build
2gal container
1 Orange, thinly sliced
1 Lemon, thinly sliced
2c Strawberries, chopped
2c Pineapple, diced
3c Orange Juice
3c Cranberry Juice
3c Fruit Punch (Hawaiian Punch)
2c Pineapple Juice
12oz Lemon-Lime Sparkling Water
3c Vodka
2c Light Rum
1c Orange Liqueur (Triple Sec)
gently stir with long-handled spoon
refrigerate at least 2 hours before serving
highball or collins
Mint Spring/ Cherry (optional)
(For variations, different types of alcohol, juices, and carbonated beverages can be used. When serving, Frozen Fruit can also be used instead of ice cubes.)

Just the Paperwork
build
rocks (no ice)
1/2oz Water
2 dashes Orange Bitters
1.5oz Amaro Nonino
1oz Cocchi Americano (Bianco)
1oz (Pierre Ferrand 1840) Cognac
stir
Orange Twist

Kalimotxo (aka Calimocho)
build
rocks
3oz Cola
3oz Red Wine
(equal parts Cola and Red Wine, served over ice)

Kamikaze
1oz Lime Juice
1oz Triple Sec (any Orange Liqueur)
1oz Vodka
shake
up or 2 shooter
Lime Wedge (if up)

Kentucky Mule
(a Moscow Mule with Bourbon instead of Vodka)

Kingston Negroni
1oz Campari
1oz Sweet Vermouth (Carpano Antica Formula)
1oz Smith & Cross Traditional Jamaican Rum (Overproof, Pot-Still*)
stir
rocks
Orange Twist
(* if need be, can use 1/2oz High-Proof White Rum for strength, and 1/2oz traditional Jamaican Rum for flavor profile, even if 40-45% ABV)

Kir
build
wine glass
1/2oz Creme de Cassis
White Wine (to top)

Kir Royale
(a Kir in a flute instead of wine glass, topped with Champagne instead of White Wine)

Kogel Mogel
2 Egg Yolks
3tsp Sugar
-mix together until cream-like
1-2tbsp (room temperature) Vodka or Dark Rum
-slowly mix in, while stirring

Kool Aid
build
shooter
1/2oz Vodka
1/2oz Melon Liqueur
1/2oz Amaretto
1/2oz Cranberry Juice
(alternatively, use 3/4oz of each ingredient, shake, and serve up)

Last of the Oaxacans
(a Last Word with Mezcal instead of Gin)

Last Word
3/4oz Lime Juice
3/4oz Maraschino
3/4oz Green Chartreuse
3/4oz Gin
shake
up

Lemon Drop Martini
1/2oz Simple Syrup
1oz Lemon Juice
1/2oz Triple Sec
2oz Vodka
shake
up (Sugar-rimmed glass)
(if Sugar rim is unavailable, add an extra 1/2oz of Simple Syrup to the mix)

Lemosa
build
flute
2oz Lemonade
4oz Champagne

Lija
build
Inca Kola (halfway)
Red Wine (to top)
(1:1 ratio; alternatively, can be served over ice in a highball, 2oz of each ingredient)

Limoncello (batch)
-wash and peel (avoiding the pith):
8-10 Large Organic Lemons (preferably unwaxed)
-place Lemon Zest into container with alcohol- leaving 1-to-2 inches of headspace, and leave sealed for ~1 month in a cool dark place, and gently shake every few days:
1l High-Proof Neutral Spirit (anything from 95% ABV Everclear down to 50% Vodka)
-strain the mixture, discarding the peels (which should look white, brittle and paper-like by this point), and add:
30-60oz Simple Syrup (depending on Spirit used, use less of this for lower proof, and more for higher proof)
-bottle and store in a cool dark place for 2-to-4 weeks, to age

Little Italy
1/4oz Cynar
3/4oz Sweet Vermouth
2oz Rye
stir
up
2 Cherries

Long Island Iced Tea
build
collins
1/2oz Simple Syrup
1/2oz Lemon Juice
1/2oz Triple Sec
1/2oz Gin
1/2oz Silver Tequila
1/2oz White Rum
1/2oz Vodka
Cola (to top)
Lemon Slice

Lychee Martini
1/2oz Lemon Juice
1/2oz Lychee Syrup (from can)
3/4oz Lychee Liqueur
2oz Vodka
shake
up
1 Canned Lychee Fruit

Lychee Tequila
1.5oz Lychee Liqueur
1.5oz Blanco Tequila
shake
up or 2 shooter

M&M
1.5oz Amaretto
1.5oz Coffee Liqueur
shake
2 shooter
(alternatively, use either Frangelico + Creme de Cacao, or 1 part Amaretto + 2 parts Chocolate Vodka)

Madmartigan
1/4oz Simple Syrup
3/4oz Lime Juice
1/2oz Grapefruit Liqueur (Giffard Pamplemousse, or Combier)
1oz Aged Jamaican Rum
1oz Mezcal
shake
up
Lime Wheel or Grapefruit Twist

Madras
build
highball
1.5oz Vodka
Cranberry & Orange Juices (to top)

Mai Tai
1/4oz Simple Syrup
1/4oz Orgeat Syrup
1/2oz Lime Juice
1/2oz Orange Curacao
1oz Light Rum
shake
rocks
float 1oz Dark Rum
Lime Wheel & Mint Sprig

Mamajuana (batch)
fill a 1l glass bottle/ jar 50-67% with:
dry Mamajuana bark
then add:
500ml (inexpensive) Rum
-seal, and store in a cool dark place for 1-2 weeks, gently shaking about daily (a tiny drop of the rum can be tasted around the 7-day mark. if it tasted aggressively bitter and numbs the tongue a bit, the curing is working. once it is no longer getting more bitter, the Bark is ready to be drained)
-after this curing period is done, discard the Rum
-with only the Cured Bark left in the bottle/ jar, add the following*:
(Dominican) Aged Rum (up to 50% capacity)
Heavy and Sweet Red Wine (up to 90% capacity)
Honey (remaining 10% of capacity)
-seal the bottle and shake until ingredients are well incorporated
-store in a cool dry place for at least 4-7 days to steep (ideally, several weeks)
shot
(*alternatively, Cured Bark can be moved to a 3l bottle/ jar, and 750ml each of Dark Rum and Red Wine can be added, along with 100-150ml Honey)
(the same Bark can be reused 15-20 times, or for about 5-7 years. the curing phase only needs to be done the for the first batch of the same Bark.)

Mamie Taylor
(a Moscow Mule with Scotch instead of Vodka, and it takes specifically Fiery Ginger Beer; this drink was created more than 40 years earlier)

Mango Collins
1/4oz Simple Syrup
3/4oz Lemon (or Lime) Juice
1oz Mango Puree
2oz Light White Rum
shake
collins
3oz Soda Water
Mango Slice or Mint Sprig

Mango Mimosa
build
flute
2oz Mango Nectar
4oz Champagne

Manhattan
2 dashes Angostura Bitters
1oz Sweet Vermouth
2oz Rye
stir
up
Cherry

Manhattan Flip
1 Whole Egg
1/4oz Simple Syrup
2 dashes Angostura Bitters
1oz Sweet Vermouth
1oz Rye
double shake
up

Manhattan Project
(a Manhattan with the addition or 1/2oz Cherry Brandy)

Maple Old Fashioned
1tsp Pure Maple Syrup (Grade A Dark)
2 dash Angostura Bitters
1 dash Orange Bitters (optional)
2oz Bourbon (or Rye)
stir
rocks
Orange Peel
Cherry (optional)

Margarita
3/4oz Lime Juice
3/4oz Triple Sec
1.5oz Blanco Tequila
shake
rocks or up (Salt-rimmed)
Lime Wedge

Martinez
2 dashes Angostura Bitters
1/4oz Maraschino Liqueur
1.5oz Sweet Vermouth
1.5oz Gin
stir
up
Orange Twist

Martini
1oz Dry Vermouth
2oz Gin
stir
up
Lemon Twist

Megmosa
(a Mimosa with Pink Grapefruit Juice instead of Orange Juice)

Melon Ball
3/4oz Pineapple Juice
3/4oz Melon Liqueur
1.5oz Vodka
shake
highball* or up or 2 shooter
(*optionally, top off with Club Soda or Ginger Ale)

Metropolitan
(a Brandy Manhattan with a 3-to-1 ratio between Brandy and Sweet Vermouth)

Mexican Mule
(a Moscow Mule with Tequila instead of Vodka)

Mexican Samurai
2oz Ty Ku Liqueur (or any Citrus Liqueur)
1oz (Blanco) Tequila
1 dash of Sour Mix
shake
up or 2 shooter

Mezcalita
1/2oz Agave Nectar
1oz Lime Juice
2oz Orange Juice
1.5oz Mezcal
shake
rocks (Tajin-rimmed)
Lime Wheel

Mezcal Mule
(a Moscow Mule with Mezcal instead of Vodka)

Mezcal Negroni
build and stir
rocks
1oz Campari
1oz Sweet Vermouth
1oz Mezcal
Orange Peel

Mezcal Scaffa
build (no ice)
2oz Mezcal
1/2oz Ancho Reyes
1 dash Orange Bitters

Mezcal Sour
1 Egg White
3/4oz Agave Syrup
1oz Lime Juice
2oz Mezcal
double shake
up
2-3 dashes Angostura Bitters

Michelada
build
Tajin-rimmed pint glass or beer mug
1oz Lime Juice
1 pinch Salt
1 pinch Black Pepper
2 dashes Hot Sauce
2 dashes Worcestershire Sauce
2 dashes Maggi (or Soy) Sauce
2-4oz Clamato or Tomato Juice
12oz (Mexican) Lager

Midori Sour
build
collins
1/2oz Lemon Juice
1/2oz Lime Juice
1oz Midori
1oz Vodka
Club Soda (to top)
Lemon Wheel

Milk Punch
3/4oz Simple Syrup (or 1tsp Superfine Sugar)
1-2 dash Vanilla Extract
1.5oz Whole Milk
1.5oz Heavy Cream
2oz (90-100 Proof) Bourbon or Brandy (or both: 1oz of each)
1 pinch Salt
shake
rocks
Nutmeg

Mimosa
build
flute
3oz Orange Juice
3oz Champagne
(1:1 ratio of Sparkling Wine to Orange Juice)

Mind Eraser
build
rocks
2oz Coffee Liqueur
2oz Vodka
2oz Club Soda (or a Lemon-Lime Soda, or Ginger Ale)
(float each successive layer over the previous one)

Mint ChocoChata Martini
1/2oz Green Creme de Menthe
2oz Rumchata
1oz Chocolate Vodka
shake
up
drizzle Chocolate Syrup into glass, or top with Chocolate Shavings

Mint Julep
build
julep cup or rocks
8 Mint Leaves
1/4oz Simple Syrup (or 1tsp Sugar & 2tsp Water)
muddle
2oz Bourbon
Crushed or Cracked Ice (to top)
stir until cup/ glass frosts
top with more ice to form a dome
Mint Sprig

Mojito
build
collins
6 Mint Leaves
1oz Simple Syrup
1oz Lime Juice
lightly muddle (“bruise”, don’t shred)
2oz White Rum
Ice (to top)
gently stir
Lime Slice + Mint Sprig

Mojito Royale aka Champagne Mojito
(a Mojito using Champagne instead of Club Soda; depending on type of Champagne used, Simple Syrup may not be needed)

Monte Carlo
2 dashes Angostura Bitters
1/2oz Benedictine
2oz (High-Proof) Rye
stir
up
Lemon Twist

Montenegroni
(a Negroni with Amaro Montenegro instead of Campari; can be garnished with Grapefruit Twist instead of Orange Twist)

Montgomery Martini
1 dash Dry Vermouth
3oz London Dry Gin
stir
up
Lemon Twist

Moonshine Mule
(a Moscow Mule with Moonshine instead of Vodka)

Moscow Mare
build
copper mug or highball
1 dash Angostura Bitters (optional)
1/2oz Lime Juice
2oz Vodka
4-5oz Sarsaparilla (to top)
Mint Sprig + Orange Peel
(essentially, a Moscow Mule with Sarsaparilla instead of Ginger Beer)

Moscow Mule
build
copper mug or highball
1/2oz Lime Juice
1.5oz Vodka
Ginger Beer (to top)
Lime Wedge

Mudslide
1oz Heavy Cream
1oz Irish Cream
1oz Coffee Liqueur
1oz Vodka
shake
rocks
Chocolate Shavings

Mudslide (shot)
(a B-52 with Vodka instead of Grand Marnier)

Mulled/ Spiced Wine (batch)
750ml Red Wine (fruity/ juicy, rather than heavily oaked/ high-tannin)
1 Orange (sliced)
1/4c Brandy (optional)
1/4c Honey or Maple Syrup
2 Cinnamon Sticks
3 Star Anise
5-6 Whole Cloves
2-3 Cardomom Pods or a few slices of Ginger (optional)
-in a sauce pan, steam (but do not boil) over medium heat until barely starting to simmer
-reduce heat to minimum, cover, and let steep for at least 15-to-20 minutes
-strain and serve into mugs
-Cinnamon Stick/ Star Anise

Naked and Famous
3/4oz Lime Juice
3/4oz Aperol
3/4oz Yellow Chartreuse
3/4oz Mezcal
shake
up

Negroni
build and stir
rocks
1oz Campari
1oz Sweet Vermouth
1oz Gin
Orange Twist

Negroni Bianco
1oz Luxarado Bitter Bianco
1oz Bianco Vermouth
1oz Gin
stir
rocks
Lemon Twist

Negroni Flip
1 Whole Egg
1/4-1/2oz Simple Syrup
3/4oz Sweet Vermouth
3/4oz Campari
1oz (London Dry) Gin
double shake
up
Grated Nutmeg or Orange Twist

Nelson's White Whiskey Fizz
1 Egg White
2 dashes Chocolate Bitters
1/4oz Simple Syrup
1/2oz Heavy Cream
3/4oz Lemon Juice
1/2oz Citrus-Vanilla Liqueur
1.5oz White Whiskey
reverse double shake
-hold above mixture to side
collins (no ice)
2oz Soda Water
-slowly pour mixture over Soda Water
-let the drink rest for 30 seconds to allow the foam to "set," then add another splash of Soda
Grated Dark Chocolate or Lemon Twist

Neutron Bomb
build
shot
1/2oz Butterscotch Schnapps
1/2oz Irish Cream
1/2oz Kahlua
(float each successive layer over the previous one, but the Kahlua will sink to the bottom)
(essentially a Butterfinger, poured in a different order)

New York Sour
(a Whiskey Sour with 1/2oz of Red Wine floated on top as garnish, instead of the Orange Flag)

Nordic Sour
1 Egg White (optional)
3/4oz Simple Syrup
3/4oz Lemon Juice
2-3 dashes Angostura Bitters (or you can save this for the end to use as garnish on top of foam)
2oz Akvavit
double shake
up
1 Sprig of Fresh Dill or Lemon Twist (or Angostura Bitters listed earlier)

Notorious F.L.I.P.
1 Whole Egg
2 dashes Mole (or Chocolate) Bitters
1/2oz Rich Demerara Syrup
1oz Bonal Quina
1oz (Funky) Aged Jamaican Rum
double shake
up
Grated Nutmeg (or Mexican Chocolate)

Nutcracker
2oz Pineapple Juice
1/2oz Grenadine
1/4oz Lime Cordial
1/2oz Amaretto
1/2oz Southern Comfort
1oz 151-Proof Rum
shake
rocks

Nutcracker (street version- batch)
build
2qt pitcher or mixing bowl
32oz Hawaiian Punch
1/2c Peach Schnapps
1/2c Everclear
1/2c (Bacardi) Dark Rum
1/2c Vodka or Tequila
pour into 16-oz plastic bottles, leaving room for expansion
place in freezer for 8-to-24 hours
shake before serving (optional)

Nut Liqueur (batch)
1.5c Raw Nuts (Almonds/ Hazelnuts/ Walnuts; even though technically not nuts, Peanuts can also be used here)
-roast nuts in a dry skillet over medium heat for 4-5 minutes, until fragrant and slightly browned
-allow to cool completely
-roughly chop or crush cooled Nuts to expose interiors (do not blend into powder)
-combine into a large mason jar with:
2c Overproof Bourbon/ Rum/ Vodka (Vodka for a purely Nut flavor, but if trying to go for more of a Peanut Butter flavor, try Bourbon)
-seal and store in a dark place for 5-7 days, shaking daily
-add the following:
1.5c Simple Syrup
1tsp Vanilla Extract (optional)
-shake vigorously and store for an additional 2 days
-strain through mesh to remove Nut pieces*
-freeze Liquid overnight, then immediately pass it through a coffee filter to catch the solidified Fats (refrigerated, will hold for ~6 months)
(*rather than just being thrown away, they could be used as part of a dessert such as Ice Cream, Brownies, etc)

Nutty Irishman (cocktail, cold)
1.5oz Irish Cream
1.5oz Hazelnut Liqueur
shake
up
Crushed Hazelnut on rim or dusting of Cocoa Powder

Nutty Irishman (cocktail, warm)
build
glass mug
4oz Hot Coffee
1oz Irish Cream
1oz Hazelnut Liqueur
float Whipped Heavy Cream

Nutty Irishman (shot)
build
shot
3/4oz Hazelnut Liqueur
float 3/4oz Irish Cream
(alternatively, double the quantities of each, shake, and serve up)

Oatmeal Cookie
1oz Butterscotch Schnapps
1oz Cinnamon Schnapps
1oz Irish Cream
shake
rocks or up* or 2 shooter
(*garnish with Skewered Raisins &/ or Butterscotch Schnapps + Crushed Oatmeal Cookie rim)

Oaxaca Old Fashioned
build
rocks (single Large Cube)
1 barspoon Agave Nectar
2 dashes Angostura Bitters
1.5oz Reposado Tequila
1/2oz Mezcal
stir
Flamed Orange Peel

Old Fashioned
build
rocks (single Large Cube)
1 Sugar Cube (or 1tsp Sugar)
3 dashes Angostura Bitters
1tsp water
muddle/ stir
Ice (to top)
2oz Bourbon or Rye
Orange Peel
Cherry (optional)

Old Pal
1oz Campari
1oz Dry Vermouth
1oz Rye
stir
up
Lemon Twist

Old Thyme Sour
1 Egg White
3/4oz Lemon Juice
3/4oz Cinnamon-Thyme Syrup
1/2oz Elderflower Liqueur
2oz Irish Whiskey
1 dash Aromatic (or Orange) Bitters
double shake
up
3 dashes Aromatic (or Orange) Bitters

Orange Creamsicle (juice version)
1oz Orange Juice
1oz Cream
1/2oz Orange Liqueur
1/4oz Vanilla Liqueur
1.5oz Vodka
shake
rocks
Orange Wheel

Orange Creamsicle (soda version)
1oz Cream
1/2oz Orange Liqueur
1.5oz Vodka
shake
rocks
2oz Orange Soda

Orange-Pineapple Creamsicle
1/2oz Simple Syrup
1/2oz Orange Juice
1/2oz Pineapple Juice
1oz Heavy Cream
1/2oz Vanilla Liqueur
1.5oz Vodka
shake
Orange Slice + Pineapple Wedge

Orgasm
1oz Amaretto
1oz Irish Cream
1oz Kahlua
shake
rocks

Painkiller aka Painkiller No. 2
1oz Cream of Coconut
1oz Orange Juice
4oz Pineapple Juice
2oz Pusser's Rum (or any Molasses-forward Navy-Strength Rum)
shake
hurricane
Grated Nutmeg
Pineapple Wedge

Painkiller No. 3
(a Painkiller with a 3oz pour of Rum)

Painkiller No. 4
(a Painkiller with a 4oz pour of Rum)

Paloma
build
highball
1/2oz Lime Juice
1 pinch of Salt
2oz Tequila
Ice (to top)
Grapefruit Soda (to top)
gently stir
Lime Wheel

Paper Plane
3/4oz Lemon Juice
3/4oz Amaro Nonino
3/4oz Aperol
3/4oz Bourbon
shake
up

Paris Between the Wars
1/2oz Simple Syrup
1/2oz Lemon Juice
3/4oz Campari
3/4oz Blended Scotch
shake
flute
3oz Dry Hard Cider
Lemon Twist

Peanut Butter and Jelly (aka PB&J)
1.5oz Hazelnut Liqueur
1.5oz Black Raspberry Liqueur
shake
rocks or up or 2 shooter
(different nutty and fruity Liqueurs can be mixed and matched for a variety of flavor combinations)
(for a creamier version, add Irish Cream, and use equal parts of all 3 ingredients)

Peanut Butter Cup
1/2oz Heavy Cream
1/2oz Chocolate Liqueur
1oz Peanut Butter Whiskey
1.5oz Chocolate Vodka
shake
up
drizzle of Chocolate Syrup + Mini Peanut Butter Cup

Pedro Collins
(a Rum/ Ron Collins with specifically Light White Rum)

Penicillin
2-3 Quarter-Sized Slices of Ginger
muddle
1oz Honey Syrup
1oz Lemon Juice
2oz Blended Scotch
shake
rocks
float 1/4oz Islay Single Malt Scotch
Candied Ginger

Peppermint Patty
3/4oz Creme de Cacao (or any Chocolate Liqueur)
3/4oz Peppermint Schnapps or Creme de Menthe
1.5oz Irish Cream (or any Cream Liqueur, or even cream/ milk)
shake
up or 2 shooter
(alternatively, use 1.5oz of Chocolate Vodka + 3/4oz each of Irish Cream and Peppermint Schnapps)

Perfect Manhattan
(a Manhattan with 1/2oz each of Sweet Vermouth and Dry Vermouth instead of 1oz Sweet Vermouth, garnished with either a Cherry or Lemon Twist)

Perfect Martini
(a Martini with 1/2oz each of Dry Vermouth and Sweet Vermouth instead of 1oz Dry Vermouth, garnished with a Lemon Twist)

Pierre Collins
(essentially, a Tom Collins with Cognac/ Brandy instead of Gin; also ~1/4oz less each of Lemon Juice and Simple Syrup)

Pimm's and Cel-Ray Soda
build
highball
2oz Pimm's No. 1
1/4oz Lemon Juice
4oz Dr. Brown's Cel-Ray Soda (Celery Soda)
Celery Stalk + Cucumber Slice

Pimm's Cup
build
highball
1.5oz Pimm's No. 1
Lemon/ Lime Soda (to top)
Cucumber Slice
Mint Sprig
Strawberry Slices (optional)
Orange Wheel (optional)

Pimm's Royal Cup
(a Pimm's Cup with Sparkling Wine instead of Lemon/ Lime Soda)

Pimm's Royale
build
flute
1.5oz Pimm's No. 1
3-4.5oz Sparkling Wine
(1:2 or 1:3 ratio between Pimm's and Sparkling Wine)
Orange Slice or Strawberry

Pina Colada
3oz Pineapple Juice
1oz Cream of Coconut
2oz White Rum
1-2c Ice
blend
no ice (hurricane)
Pineapple Wedge & Cherry
(alternatively, if shaken, serve on ice)

Pina Colada (shaken rocks version)
1/2oz Lime Juice
1/2oz Cream of Coconut
1.5oz Pineapple Juice
1.5oz White Rum
shake
rocks
Pineapple Wedge &/ or Cherry

Pineapple Creamsicle
1/2oz Simple Syrup
1oz Pineapple Juice
1oz Heavy Cream
1/2oz Vanilla Liqueur
1.5oz Vodka
shake
Pineapple Wedge

Pineapple Mimosa
(a Mimosa with Pineapple Juice instead of Orange Juice)

Pink Lady
1 Egg White
3/4oz Lemon Juice
1/4oz Grenadine
1/2oz Applejack
1.5oz Gin
double shake
up
Cherry

Pink Panther 43
2/3oz Grenadine
2.67oz Milk
1.33oz Licor 43 Original (or combine equal parts Orange Liqueur and Vanilla Liqueur)
shake
up
Cherry

Pink Squirrel
1oz Heavy Cream
1oz White Creme de Cacao
1oz Creme de Noyaux
shake
up
Nutmeg

Pink Starburst
1oz Sour Mix
1oz Watermelon Pucker
1oz Vanilla Vodka
rocks or up
Pink Starburst Candy
Pink Sugar Rim (optional, if served up)

Pisco Scaffa
build (no ice)
2oz Pisco
1/2oz Elderflower Liqueur
2 dashes Grapefruit Bitters

Pisco Sour
1 egg white
1oz Simple Syrup
1/2oz Lime Juice
1/2oz Lemon Juice
2oz Pisco
double shake
up
2-3 dashes of Angostura Bitters

Poinsettia Cocktail
(essentially, a Cranberry Mimosa minus the frosted rim, but with the addition of 1/2oz Orange Liqueur poured in before the Sparkling Wine)

Polar Bear
1.5oz (White) Creme de Cacao (or any Chocolate Liqueur)
1.5oz Peppermint Schnapps or Creme de Menthe (or any Mint Liqueur)
shake
up or 2 shooter

Pomada
build
highball
2oz Gin
4oz Lemonade (or Lemon soda)
Lemon Slice
(1 part Gin, 2 parts Lemonade)
(alternatively, can be blended and served as slushy)

Pomegranate Mimosa
build
flute
2oz Pomegranate Juice
4oz Champagne

Poncha
1/2oz Honey Syrup or 1tbsp Honey
1/2oz Lemon Juice
1/2oz Orange Juice
dry shake
2oz Aguardete de Cana (or Chachaca or Rhum Agricole or White Rum)
wet shake
no ice or rocks
Lemon or Orange Slice

Ponche Crema (batch)
5 Egg Yolks, beaten until creamy (10-12 minutes)
mix in:
1 can (~12oz) of Evaporated Milk
1 can (~14oz) of Sweetened Condensed Milk
add in:
1 Cinnamon Stick
in saucepan, cook mixture on medium-high for 12-15 minutes, stirring constantly to avoid clumping
remove from heat, and mix in:
2tsp Vanilla Extract
1c ((Venezuelan) Aged) Rum
removing the Cinnamon Stick at this point is optional
bottle and refrigerate for at least 2 hours

Ponche de Creme (batch)
whisk until pale and aerated:
6 Whole Eggs
1 Lime Peel
gradually whisk in:
1.5 cans (1.5 x 14oz) of Sweetened Condensed Milk
3 cans (3 x 15oz) of Evaporated Milk
stir in:
2c ((Puncheon) Overproof) Rum
1tsp Angostura Bitters
1tsp Nutmeg
strain into bottle/ container for refrigeration (1 hour to overnight)
highball
Nutmeg
Cinnamon or Cinnamon Stick (optional)

Porn Star Martini
1/4oz Vanilla Syrup
1/2oz Lime Juice
1oz Passion Fruit Puree
1/2oz Passion Fruit Liqueur
2oz Vanilla Vodka
shake
up
1 half Passion Fruit (float on foam)
2oz Prosecco served on the side

Portuguese Sangria (batch)
build
large pitcher
1/2 Apple (thinly sliced)
1/2 Orange (sliced)
1 Lemon (sliced)
handful of Fresh Mint Leaves
1.5-3tbsp Brown Sugar (go with the lower end if using a sweet Carbonated Beverage instead of Club Soda)
-lightly muddle with wooden spoon
1 Cinnamon Stick
2oz Macieira Brandy
1oz Licor Beirao
750ml Portuguese Red Wine (dry, full-bodied)
-stir thoroughly until Sugar dissolves
-refrigerate for at least 30 minutes (ideally 2-4 hours)
-stir well, serve over ice, and top off each glass with:
Club Soda (or either Sumol (Portuguese Sparkling Orange or Pineapple Juice) or a Lemon-Lime Soda)
-garnish with some of the Fruit and Mint

Pousse l'Amour
1/2oz Maraschino Liquer
1 Egg Yolk
1/2oz Vanilla Cordial (or Vanilla Liqueur)
1/2oz Cognac
(each successive layer is floated on the previous)

Prairie Fire
build
shot
1.5oz Tequila
2 dashes of Tabasco Sauce

Puccini
(essentially, a Bellini made with Mandarin or Tangerine Juice instead of Peach Puree)

Queen Mary
build
pint glass
12oz Pale Lager (Pilsner) or Pale Ale
1/5oz Grenadine
Cherry

Queens
1oz Pineapple Juice
1/4oz Sweet Vermouth
1/4oz Dry Vermouth
2oz Gin
shake
up

Ramazzotti Flip
1 Whole Egg
1 dash Angostura (or Orange) Bitters
1/4-1/2oz Simple Syrup
2oz Amaro Ramazzotti
double shake
up
Grated Nutmed (or Cinnamon)

Ramos Gin Fizz
1 Egg White
1oz Simple Syrup
1oz Citrus Juice (equal parts Lemon & Lime)
1oz Cream
2oz Gin
3 dashes of Orange Flower Water
double shake
no ice (collins)
Club Soda (to top)

Ranch Water
build
collins or highball
1/2oz Lime Juice
1.5oz Blanco Tequila
Topo Chico sparkling mineral water (to top)
Lime Wedge

Raspberry Creamsicle
1/2oz Simple Syrup
1oz Raspberry Puree
1oz Heavy Cream
1/2oz Vanilla Liqueur
1.5oz Vodka
shake
Vanilla Sugar-rimmed rocks
Fresh Raspberries

Raspberry Gimlet
1/2oz Lime Juice
1oz Black Raspberry Liqueur
1.5oz Vodka
shake
up* or 2 shooter
(*garnish with Seasonal Berries)

Red Hook
1/2oz Maraschino Liqueur
1/2oz Punt e Mes
2oz Rye
stir
up
Cherry

Red Russian
build
rocks
1.5oz Vodka
1.5oz Cherry Liqueur or Strawberry Schnapps

Red Snapper (shooter)
1.5oz Cranberry Juice
3/4oz Amaretto Liqueur
3/4oz Canadian Whiskey
shake
no ice (rocks), or 2 shooter

Reposado Tequila Scaffa
build (no ice)
2oz Reposado Tequila
1/2oz Apricot Liqueur
1 dash Mole Bitters

Reverse Martini
2oz Dry Vermouth
1oz Gin
stir
up
Lemon Twist

Revolver
2 dashes Orange Bitters
1/2oz Coffee Liqueur
2oz Bourbon
stir
up
Flamed Orange Peel

Rich Honey Syrup (batch)
(same as Honey Syrup, but with a 3:1 ratio of Honey-to-Water, instead of 1:1)
(refrigerate; lasts ~6 months)

Rich Simple Syrup (batch)
(same as Simple Syrup, but with a 2:1 ratio between Sugar-to-Water, instead of 1:1)
(seal and refrigerate; lasts ~6 months)

Riunite Lambrusco Spritz
build
large wine glass half-filled with Ice
2oz Aperol or Cappelletti
3oz Riunite Lambrusco
1oz Soda Water
Orange Slice + Cherry

Rob Roy (aka Scotch Manhattan)
(a Manhattan with Scotch instead of Rye)

Rolls Royce
1oz Clarified Milk Punch Base*
3/4oz Fino Sherry
1oz Plum Sake
1.5oz Gin
stir
up or rocks
droplet of Plum Oil or 1 Preserved Plum Blossom
(* to make the Clarified Milk Punch Base: 4 parts Water, 1 part Lemon or Lime Juice, 1 part Simple Syrup, 1.5 parts Whole Milk;
-pour 3-ingredient mix into Milk
-let sit for 30 minutes, until it looks like “Broken Cheese”
-pour through coffee filter as many times as is necessarily to get it diamond-clear
-refrigerate for up to 7-14 days)

Room Temperature Manhattan
build (no ice)
3/4oz Water
3 dashes Angostura Bitters
1oz Sweet Vermouth
2oz Rye/ Bourbon

Rosita
1 dash Angostura Bitter
1/2oz Campari
1/2oz Sweet Vermouth
1/2oz Dry Vermouth
1.5oz Reposado Tequila
stir
rocks
Lemon Twist

Rossini
(essentially, a Bellini with Strawberry Puree, instead of Peach Puree)

Round Robin
1 Whole Egg
1/2oz Simple (or Rich Demerara) Syrup
1tsp Absinthe
1.5oz London Dry Gin
double shake
up
Mint Leaf or light dusting of Nutmeg

Round Robin Fizz
1 Egg White
1/2oz Simple Syrup
3/4oz Lemon Juice
1tsp Absinthe
1.5oz London Dry Gin
reverse double shake
-hold above mixture to side
collins (no ice)
2oz Soda Water
-slowly pour mixture over Soda Water
Mint Leaf or Lemon Twist

Royal Bermuda Yacht Club
1tsp Simple Syrup (optional)
3/4oz Lime Juice
1/4oz Orange Curacao
1/2oz (Velvet) Falernum
2oz Aged Rum
shake
up
Lime Wheel

Royal Fizz
(a Gin Fizz with the addition of 1 Whole Egg, double shake)

Roy Rogers
build
highball
Cola (to top)
splash or Grenadine
Cherry

Rum Horchata (batch)
1/8tsp Nutmeg
1tsp Cinnamon
1c Simple Syrup
1c Whole Milk
2c Heavy Cream
1c White Rum
blend
refrigerate in sealed container for up to 2 weeks
rocks
(based on RumChata flavor profile)

Rum Collins (aka Ron Collins)
(a Vodka Collins with Rum instead of Vodka, and Lime Juice instead of Lemon Juice)

Rum Old Fashioned
(an Old Fashioned with Aged Rum instead of Whiskey; optionally, a Lime Peel can be used instead of Orange, and 1 dash of Orange Bitters can be added)

Rum Runner (historic version)
1/4oz Grenadine
1oz Lime Juice
1/2oz Banana Liqueur
1/2oz Blackberry Liqueur
1/2oz Aged (Cognac) Brandy
1oz Aged Dark Rum
shake
hurricane or up
Lime Wheel or Cherry

Rum Runner (modern version)
1oz Orange Juice
2oz Pineapple Juice
1/2oz Blackberry Liqueur (or Blackberry Brandy)
1/2oz Banana Liqueur
1oz Dark (or Aged) Rum
1oz Light Rum
shake
hurricane
sink 1/2oz Grenadine
float 1/2oz Over-Proof Rum (optional)
Pineapple Wedge + Cherry

Rye & Ginger
(essentially, a Whiskey Ginger with Rye instead of Irish Whiskey)

Sakura Vesper
(a Vesper using specifically Japanese Gin)

Samurai Spritz
build
large wine glass filled with Ice
1oz Chinola Mango Liqueur
2oz Oishii Clear Sake
2oz Dry Sparkling Wine
1oz Club Soda
Mango Fan or Lime Twist

Santa Christmas Shot (aka Santa Shot)
build
shot
1/2oz Grenadine
1/2oz (Green) Creme de Menthe
1/2oz Peppermint Schnapps
(float each successive layer over the previous one)

Savoy Corpse Reviver
1oz Fernet Branca
1oz White Creme de Menthe
1oz Brandy
shake
up

Sazerac
1/2oz Simple Syrup (or 1 Sugar Cube)
2-3 dashes Peychaud Bitters
2oz Cognac (or Rye)
shake
no ice (Absinthe-sprayed/ rinsed)
Lemon Twist

Sbagliato
(essentially, a Negroni with Prosecco instead of Gin; overall sweetness can be adjusted via type of Prosecco used)

Scotch Sour
(a Whiskey Sour made specifically with Scotch)

Screaming Orgasm
3/4oz Cream
3/4oz Irish Cream
3/4oz Kahlua
3/4oz Amaretto
3/4oz Vodka
shake
rocks
(essentially, an Orgasm with the addition of Vodka and Cream, reducing the amount of each ingredient to maintain roughly the same total drink volume)

Screwdriver
build
highball
1.5oz Vodka
Orange Juice (to top)
Orange Slice (optional)

Sea Breeze
build
highball
1.5oz Vodka
Cranberry & Grapefruit Juices (to top)*
Lime Wedge (optional)
(* anywhere from 3-to-1 to equal parts Cranberry-to-Grapefruit)

Sex in the Driveway
build
highball
1oz Vodka
1oz Peach Schnapps
1oz Blue Curacao
Lemon Soda (to top)

Sex on the Beach
build
highball
1oz Vodka
1/2oz Peach Schnapps
Cranberry & Orange Juices (to top)

Shirley Temple
build
highball
Ginger Ale or Lemon Soda (to top)
1/2oz Grenadine
Cherry

Side Car (French/ original version = "French School")
1oz Lemon Juice
1oz Orange Liqueur
1oz Cognac
shake
up

Side Car (London/ modern version = "English School")
3/4oz Lemon Juice
3/4oz Orange Liqueur
1.5oz Cognac
shake
up

Siesta
3/4oz Simple Syrup
3/4oz Lime Juice
1/2oz Grapefruit Juice
1/4oz Campari
1.5oz Blanco Tequila
shake
up
Grapefruit Peel

Silk Stocking
1/4oz Grenadine
3/4oz Light Cream
3/4oz White Creme de Cacao
1.5-2oz Blanco Tequila
shake
up
Cinnamon or Nutmeg

Silver Fizz
(a Gin Fizz with the addition of 1 Egg White, double shake)

Simple Syrup (batch)
-combine in saucepan over medium heat:
1c Sugar
1c Filtered Water
-stir until Sugar completely dissolves, then allow to cool to room temperature
(1:1 ratio between Sugar and Water)
(seal and refrigerate; lasts ~1 month)

Slippery Nipple (aka Licorice Ball)
build
shot
3/4oz Sambuca
float 3/4oz Irish Cream
1 drop of Grenadine (in center)

Sloe Gin Fizz
1 Egg White
1oz Simple Syrup
1oz Lemon Juice
2oz Sloe Gin
double shake
no ice (highball or collins)
Lemon Slice + Cherry
(essentially, a Silver Fizz with Sloe Gin instead of Gin, and a Lemon Flag instead of no garnish)

Smoke ‘n Choke
1 Whole Egg
2 dashes Chocolate Bitters
1/2oz Brown Sugar Coffee Syrup
1oz Cynar 70
1oz Peated Islay Scotch
double shake
up
1-2oz (Irish or Imperial) Stout (float)
dusting of Fresh Nutmeg or a few Coffee Beans

Smoky Godfather
(a Godfather specifically using Peated Scotch)

Smoky Martini
1/4oz Blended Scotch (or Islay Scotch, for more smokiness)
2.5oz (London Dry) Gin (or Vodka, to remove the botanical notes)
stir
up
Lemon Twist

Snakebite
1/2oz Lime Cordial
2oz Yukon Jack
shake
2 shooter*
(*~1.75oz each)

Snowball (shooter)
1oz (White) Creme de Cacao
1oz Peppermint Schnapps
1oz Brandy
shake
2 shooter

Snowball (tall drink)
build
highball
2oz Advocaat
1/2oz Lime Juice or Lime Cordial
4-5oz Sparkling Lemonade (to top)
Lime Slice + Cherry

Snowshoe
1.5oz Peppermint Schnapps
1.5oz Bourbon
shake
rocks or 2 shooter

Sol y Sombra
build
highball
2oz Pisco
1/2oz Lime Juice
Ginger Ale (to ~1 inch from top)
1oz Cherry Liqueur or Cherry Brandy or Creme de Cassis (float)
Lime Round

Southern Charmer
1/2oz Simple/ Maple/ Honey* Syrup
1oz Peach Puree
1oz Heavy Cream
1/2oz Vanilla Liqueur
1.5oz Bourbon
shake
chosen Fruit(s)
(this is, essentially, a Fruit Creamsicle with Bourbon instead of Vodka)
(*Honey Syrup, rather than straight-up Honey)

Southern Mule
(a Moscow Mule with Southern Comfort instead of Vodka)

Southside
6-8 Mint Leaves
3/4oz Simple Syrup
1oz Lime (or Lemon) Juice
2oz London Dry Gin
shake
up
Mint Leaf (or Sprig)

Southside Fizz
6-8 Mint Leaves
3/4oz Simple Syrup
lightly muddle
1oz Lime (or Lemon) Juice
2oz London Dry Gin
shake
collins
2oz Soda Water (to top)
Mint Sprig

Spanish Sangria (batch)
build
large pitcher
1 Orange (sliced)
1 Lemon (sliced)
1 Lime (sliced) (optional)
1 Red (or Green) Apple (cored & diced)
1 Peach (diced) (optional)
1 Cinnamon Stick
Juice from 1 Orange
1/3-1/2c (Spanish) Brandy (or Orange Liqueur)
1-2tbsp Sugar (or Simple Syrup)
-gently muddle with wooden spoon
750ml (Spanish) Red Wine (dry, young, low-tannin)
-gently stir
-refrigerate for at least 2 hours (ideally, overnight)
-pour over ice
splash of Soda Water
-add some of the Fruit in each glass

Sparkling Caipirinha
(a Caipirinha built in a collins glass and topped off with Club Soda)

Spiced Gold
1oz Orange (or Pineapple or Banana) Juice/ Puree
1oz (Heavy) Cream
1/2oz matching Fruit Liqueur
1/4oz Vanilla Liqueur
1.5oz Spiced Rum
shake
rocks
chosen Fruit(s)
(this is, essentially, a Fruit Creamsicle with Spiced Rum instead of Vodka)

Spiced Rum Scaffa
build (no ice)
2oz Spiced Rum
1/2oz Amaro (e.g., Montenegro)
2 dashes Angostura Bitters

Staten Island Ferry
build
highball
2oz Malibu (or Coconut Liqueur or Coconut Rum)
2oz Pineapple Juice

Stockholm Sour aka Scandinavian New York Sour
(a New York Sour with Akvavit instead of Whiskey)

Strawberry Creamsicle
1/2oz Simple Syrup
1oz Strawberry Puree
1oz Heavy Cream
1/2oz Vanilla Liqueur
1.5oz Vodka
shake
Fresh Strawberry or Lemon Twist

Strawberry Dreamcicle
1c Ice
4oz Strawberry Puree
1oz Coconut Cream
2oz Malibu (Coconut Rum Liqueur)
blend
(no ice) collins
Soda (to top)
gently stir
Fresh Strawberry

Summer Collins
build
collins
2oz Lemonade
2oz Gin
(equal parts Gin & Lemonade)
(optional: top with Club Soda)

Superman Shot
build
shot
1/2oz Cherry Liqueur (Dr. McGillicuddy's)
1/2oz Banana Liqueur (Giffard Banane du Bresil)
1/2oz UV Blue Vodka
(float each successive layer on the previous one)
(other brands can be substituted, but the pour order may need to be changed to maintain layered effect)

Sweet Heat
(a Nordic Sour with Ginger Syrup instead of Simple Syrup)

Tall Black Russian
(essentially, a Black Russian in a collins glass, topped off with Cola; built, not shaken)

Tamagozake
1 (Large) Whole Egg
1 or 2tsp Sugar (or Honey)
-whisk together until pale and slightly frothy, separately:
6oz Sake (Junmai/ Honjozo)
-heat Sake to steaming, but nowhere near boiling
-temper Egg mixture with hot Sake, until fully mixed, whisking continuously throughout process
1 pinch of Salt, or Grated Ginger (optional)

Teeny Weeny Woo Woo (aka Woo Woo)
(a Sex on the Beach with the Orange Juice replaced by more Cranberry Juice)

Tennessee Mule
(a Moscow Mule with Tennessee Whiskey instead of Vodka)

Tequila Flip Sour
1 Whole Egg
3/4oz Simple Syrup
3/4oz Lemon Juice
2oz Tequila Blanco
double shake
up
Grated Nutmeg (or Cinnamon)

Tequila Flip Sour (Nog Style)
1 Whole Egg
1/2oz Agave Nectar
1/2oz Lemon Juice
2oz Tequila Reposado (or Anejo)
double shake
up
2 dashes Chocolate (or Mole) Bitters

Tequila Manhattan
2 dashes Angostura (or Orange) Bitters
1oz Sweet Vermouth
2oz Anejo (or Reposado) Tequilt
stir
up
Orange Twist or Cherry

Tequila Mojito
(a Mojito using Reposado Tequila instead of Rum, and Agave Syrup instead of Simple Syrup)

Tequila Negroni
(essentially, a Mezcal Negroni with Blanco Tequila instead of Mezcal)

Tequila Scaffa
build (no ice)
1oz Maurin Quina
2oz Añejo Tequila

Tequila Sour
1 Egg White
1/2-3/4oz Agave Syrup
3/4oz Lemon Juice (or 1/2oz each of Lemon and Lime Juices)
2oz (Blanco or Reposado) Tequila
double shake
up
2-3 dashes Angostura Bitters

Tequila Sunrise
build
highball
1.5oz Blanco Tequila
Orange Juice (to top)
1/2oz Grenadine

The Boss
(a Godfather with Bourbon instead of Scotch)

The Fourth Regiment
(a Manhattan that uses equal parts of Rye and Sweet Vermouth, and replaces the 2 dashes of Angostura Bitters with 1 each of these 3: Orange Bitters, Celery Bitters, and Peychaud's Bitters)

The Harvard
(a Manhattan with Cognac instead of Rye)

The Misfit
1 barspoon Allspice Dram
3/4oz Lime Juice
3/4oz Honey Syrup
1oz Pear Eau de Vie
1oz Mezcal
shake
up
Grated Nutmeg or Dehydrated Pear Slice

The Night Nurse
1 Whole Egg
1 dash Angostura Bitters (optional)
3/4oz Real Pomegranate Grenadine
2oz High-Proof Dark/ Aged Rum
double shake
up
heavy grating of Fresh Nutmeg

The Noble Beast
1 Whole Egg
2 dashes Angostura (or Mole) Bitters
1/2oz Rich Demerara Syrup
1/2oz Cold Brew Coffee Concentrate
1oz Amaro Averna
1oz Irish Whiskey
double shake
up
Grated Nutmeg
Coffee Beans

The Warm Pilgrim
build
rocks (no ice)
1 dash Orange (or Cardamom) Bitters
1 barspoon (Luxardo) Maraschino Liqueur
1 barspoon Cranberry Juice
2oz (Wild Turkey 101) Bourbon
lightly stir

Thug Passion
build
flute or coupe
3oz Alize (or any Passion Fruit Liqueur)
3oz Cristal (or any Champagne or Sparkling Wine)

Tiffany Mimosa
build
flute
1/2oz Blue Curacao
1oz Lemonade
4oz Champagne

Tiger Milk Martini
1 dash Hot Sauce (optional)
3/4oz strained Leche de Tigre (Peruvian Ceviche Marinade)
2oz Vodka (or Gin)
stir
up
1 thin slice of Aji Limo (or Serrano) or Cilantro Leaf

Tinto de Verano
build
highball
3oz Lemon Soda
3oz Red Wine
(equal parts Lemon Soda and Red Wine, served over ice)
Lemon/ Citrus Slice(s)

Tintoretto
(essentially, a Bellini with Pomegranate Juice instead of Peach Puree)

Tiziano
(essentially, a Bellini made with Grape Juice instead of Peach Puree; Fox Grapes aka Uva Fragola)

Tom Collins
(a Vodka Collins with Gin instead of Vodka)

Tootsie Roll
1oz Orange Juice
1oz Coffee Liqueur
1oz Creme de Cacao
shake
rocks or up or 2 shooter

Toronto
1/4oz Simple Syrup
2 dashes Angostura Bitters
1/4oz Fernet-Branca
2oz (Canadian) Rye
stir
up or rocks (1 Large Ice Cube optional)
Orange Twist

Trinidad Sour
3/4oz Lemon Juice
1oz Orgeat
1.5oz Angostura Bitters
1/2oz (100-Proof) Rye
shake
up

Velvet Sunset
1/2oz Agave Nectar
1oz Strawberry (or Peach or Blood Orange) Juice/ Puree
1oz Heavy Cream
1/2oz Vanilla Liqueur
1.5oz Reposado Tequila
shake
chosen Fruit(s)
(this is, essentially, a Fruit Creamsicle with Reposado Tequila instead of Vodka)

Vermosa
(a Mimosa with Apple Cider instead of Orange Juice)

Vesper
1/4oz Lillet Blanc or Cocchi Americano
1/2oz Vodka
1.5oz Gin
shake
up
Lemon Twist
(for a full 3oz of ingredients, while keeping ratios the same, 1/3oz + 2/3oz + 2oz, respectively)

Violet Gin Fizz
1 Egg White
1/2oz Heavy Cream
1/2oz Simple Syrup
3/4oz Lemon Juice
1/2oz Creme de Violette
1.5oz London Dry Gin
reverse double shake
-hold above mixture to the side
collins (no ice)
2oz Soda Water
-slowly pour mixture over Soda Water
-let the drink rest for 30 seconds to allow the foam to "set," then add another splash of Soda

Virgin Mary
(a non-alcoholic Bloody Mary, with an additional 2oz of Tomato Juice to make up for the omission of Vodka, to keep total volume the same)

Vodka Collins
build
collins
1oz Simple Syrup
1oz Lemon Juice
2oz Vodka
Club Soda (to top)
Lemon Slice + Cherry

Vodka Cranberry
build
highball
1/2oz Vodka
Cranberry Juice (to top)

Vodka Martini
(a Martini with Vodka instead of Gin; possibly also garnish with Olive instead of Lemon Twist)

Vodka Paralyzer
build*
collins
3/4oz Vodka
3/4oz Coffee Liqueur
3/4oz Cream
3oz Cola
(*alternatively, shake the first 3 ingredients before pouring into drinking glass, then top with Cola; if built, Cola can also go before Cream)
(essentially, a White Russian in a collins glass, topped off with Cola; 4 parts Cola, 1 part each of the other ingredients; built, not shaken; Cherry optional)

Vodka Scaffa
build (no ice)
2oz Vodka
3/4oz Coffee Liqueur
2 dashes Walnut Bitters

Vodka Sour
1 Egg White
1oz Simple Syrup
1oz Lemon Juice
2oz Vodka
double shake
rocks
Lemon Slice + Cherry

Voodoo
build
shot
1/2oz Coffee Liqueur
1/2oz Rum Cream
1/2oz 151-Proof Rum
(float each successive layer on the previous one)

Wake the Dead
1/2oz Espresso
1oz Coffee Liqueur
1oz Blanco Tequila
shake
rocks or 2 shooter

Wallflower
2-3 dashes Chicory Bitters
1/4oz Agave Nectar or Simple Syrup
3/4oz Lemon Juice
1/2oz Walnut Liqueur
1oz Tequila Reposado
1oz Mezcal
shake
up or rocks
Lemon Twist

Watermelon Mimosa
(a Mimosa with Watermelon Juice instead of Orange Juice)

Wet Martini
1.25oz Dry Vermouth
1.75oz Gin
stir
up
Lemon Twist

Whiskey Flip
1 Whole Egg
1/2oz Simple Syrup
2oz Rye or Bourbon
double shake
up
Grated Nutmeg

Whiskey Ginger
build
highball
2oz (Irish) Whiskey
4-5oz Ginger Ale (to top)
Lime or Lemon Wedge

Whiskey Scaffa
build (no ice)
2oz Whiskey
1/2oz Cherry Liqueur
2 dashes Angostura Bitters

Whiskey Sour
1 egg white (optional)
1oz Simple Syrup
1oz Lemon Juice
2oz Bourbon or Rye
double shake
rocks
Orange Slice + Cherry

White Cargo
2oz Vanilla Ice Cream
2oz Dry Gin
shake (without ice)
up
Grated Nutmeg

White Cuban
(a White Russian with White Rum instead of Vodka)

White Dragon
1 Egg White
3/4oz Lemon Juice
3/4oz Cointreau
1.5oz Blanco Tequila
double shake
up
Orange Twist (optional)
(essentially, a White Lady with Blanco Tequila instead of Gin)

White Gummy Bear
1oz Sour Mix
1oz Peach Schnapps
1oz Raspberry Vodka
shake
rocks or highball
Lemon-Lime Soda (to top)
White Gummy Bears

White Lady (aka Delilah aka Chelsea Sidecar)
1 Egg White
3/4oz Lemon Juice
3/4oz Orange Liqueur
1.5oz Gin
double shake
up

White Mexican
(a White Russian with Blanco Tequila instead of Vodka)

White Mezcal Negroni
1oz Lillet Blanc (or Cocchi Americano or Bianco Vermouth)
1oz Suze Gentian Liqueur
1oz Mezcal
stir
rocks
Grapefruit Peel

White Negroni
1oz Lillet Blanc
1oz Suze Gentian Liqueur
1oz Gin
stir
rocks
Lemon Twist or Grapefruit Peel
(alternative ratios: 1.5oz Gin, 1oz Lillet Blanc, 1/2oz Suze, or 1.5oz Gin, 3/4oz Lillet Blanc, 3/4oz Suze)

White Rum Scaffa
build (no ice)
2oz White Rum
1/2oz Maraschino Liqueur
2 dashes Grapefruit Bitters

White Russian
(a Black Russian with 1oz Heavy Cream added after serving on ice)

White Wine Spritzer
build
wine glass
Ice (to top)
3oz White Wine
1oz Club Soda
Lemon or Lime Wedge

Wisconsin Old Fashioned
build
rocks
1 Sugar Cube
4-5 dashes of Angostura Bitters
1 (Maraschino) Cherry)
1 Orange Slice
1 splash of Soda
muddle
Ice (to top)
2oz (Korbel) Brandy
gently stir
Lemon-Lime Soda, or Grapefruit Soda, or 50/50 Lemon-Lime Soda + Club Soda (to top)
Orange Slice + Cherry

Wolf Bite
1oz Pineapple Juice
1/2oz Midori
1/4oz Absinthe
shake
2 shot
1 splash of Lemon-Lime Soda
1 dash of Grenadine

Yorsh
build
no ice (highball)
6oz Pale Lager
1.5oz Vodka
(4 parts Beer, 1 part Vodka)

Zombie
1/2oz Falernum
1/2oz Donn's Mix (2 parts Grapefruit Juice, 1 part Cinnamon Syrup)
3/4oz Lime Juice
1 dash of Angostura Bitters
1tsp Grenadine
4 dashes of Pernod
1oz (151-Proof) Demerara Rum
1.5oz Puerto Rican Gold Rum
1.5oz Jamaican Dark Rum
shake
collins with ice
Mint Sprig
(alternatively, it can be flash blended with 6oz Crushed Ice, and served no ice)